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UNITED STATES OF AMERICA.

GOOD DINNERS

FOR EVERY DAY IN THE YEAR

COMPLIMENTS OF

S·S·PIERCE & Co·

IMPORTERS & GROCERS

cor·Tremont·&·Court·St·

BOSTON

A. STOWELL & CO.

24 WINTER ST.

Diamonds and Precious Stones,

MOUNTED AND UNSET.

Fine Swiss Watches,

OBSERVATORY RECORDS.

Special American Watches

BEARING OUR OWN NAME.

Gold Jewelry,

LATEST NOVELTIES IN DESIGN.

A. STOWELL & CO.

24 WINTER ST.

Choice Sterling Silverware

COMPLETE ASSORTMENT OF ARTICLES FOR

WEDDING AND COMPLIMENTARY GIFTS.

Electro Plated Wares

COMPRISING THE PRODUCTION OF ALL THE BEST MAKERS.

Fine Table Cutlery.

A. STOWELL & CO.

24 WINTER ST.

French Marble Clocks.

GREAT VARIETY OF LATEST STYLES

PERSONALLY SELECTED IN PARIS.

Exquisite Porcelains

FROM ALL THE

LEADING POTTERIES OF EUROPE.

ROYAL WORCESTER,

POINTON, DOULTON,

HUNGARIAN, Etc.

Webb's Artistic Cameo Glass,

Shaded Satin Glass, Etc.

Ornaments of All Descriptions

OF UNIQUE CHARACTER AND DESIGN.

A. STOWELL & CO.

24 WINTER ST.

WE ARE CENTRAL FOR ALL THE LEADING NOVELTIES IN

Foreign Fancy Jewelry,

SUCH AS

Bohemian Garnets,

Genuine Amber,

Jet and Onyx,

Oxidized Silver,

ETC., ETC.

ELEGANT AND COMPLETE LINES

OF

Fine · French · and · Vienna · Fans.

OUR STOCK OF THE ABOVE IS SECOND TO NONE IN THIS COUNTRY.

DEC 13 1886

HALL'S ADJUSTABLE

Dress and Skirt Forms

: FOR :

DRAPING DRESSES.

WHEN NOT IN USE,

FOLDS UP LIKE AN UMBRELLA

OBVIATES THE FATIGUE OF STANDING TO HAVE DRESSES FITTED OR TRIMMED.

SEND FOR CIRCULARS.

MORSS & WHYTE

SOLE MANUFACTURERS,

75 to 81 CORNHILL, BOSTON.

Complete Form, $6.50.

Skirt Form, $3.00.

ALL THE LATEST NOVELTIES

: IN :

Fine French Millinery Goods

ARE SHOWN ON OUR COUNTERS AS SOON AS EXHIBITED IN PARIS, LONDON AND VIENNA.

TRIMMED HATS AND DRESS BONNETS

A SPECIALTY,

IN ALL THE LATEST SHAPES, SHADES AND COMBINATIONS OF COLORINGS.

FIRST-CLASS GOODS ONLY, TO WHICH INSPECTION IS ALWAYS INVITED.

GEORGE M. WETHERN,

21 AND 23 TEMPLE PLACE, BOSTON.

A PERFECT DINNER must not only be well cooked, it must be well served. It must please the eye as well as the palate.

Therefore, do not have your dinner-set all one kind of china, but use pleasing contrasts for the different courses.

The simplest table outfit, skillfully chosen, is far more effective than the finest if badly selected.

The importance of this subject is now so generally appreciated, that a man is judged as much by his china as by his pictures.

Choose, then, your table outfit with the utmost care, not forgetting that "course sets" are a specialty with ABRAM FRENCH & Co., on Franklin Street, Boston, who give you, by far, the finest assortment in the country from which to make your selection.

GOOD DINNERS

FOR EVERY DAY IN THE YEAR

BY HELEN CAMPBELL

COMPLIMENTS OF S. S. PIERCE & CO.
IMPORTERS AND GROCERS COR.
TREMONT AND COURT STREETS BOSTON

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BOSTON MASS.

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AN UNBROKEN RECORD OF SUCCESS.

DURYEAS' Glen Cove Mfg. Co.

Has received Highest Prize Medals at International Exhibitions at

Philadelphia, 1876,	Havre, 1868,	and at	
Paris, 1867,	Netherlands, 1869,	American In., 1857,	
Paris, 1878,	N. So. Wales, 1875,	Baltimore In., 1859,	
London, 1862,	Cape Town, 1877,	So. Car. In., 1870,	
Hamburg, 1863,	Brussels, 1876,	Franklin In., 1874,	
Cologne, 1865,	London An., 1873,	Penn. In., 1867,	
Altona, 1869,	Matanzas, 1881,		

Also at Fairs of States and Counties, and in every instance of competition.

Paris, 1878.

Paris, 1878.

A Few Fac-Similes of Prize Medals awarded the Messrs. Duryea over All competitors, for the "*Perfection of Quality of their Goods.*"

DURYEAS' STARCH

In every instance of competition, has received the highest award.

In addition to Medals, many Diplomas have been received. The following are a few of the characterizing terms of award; at

London, 1862, for quality	"Exceedingly Excellent."
Paris, 1867, " "	"Perfection of Preparation."
Paris, 1878, " "	"Best Production of its kind."
Centennial, 1876, for	"Notable or Absolute Purity."
Brussels, 1876, "	"Remarkable Excellence."
Franklin Institute, Penn.,	"For Superior Merit, not alone as being the best of the kind exhibited, but as the best known to exist in the market of American production."

Philadelphia, 1876.

Philadelphia, 1876.

DURYEAS' Glen Cove Manf'g Co. received the **ONLY GOLD MEDAL** over all (there being 23) competitors at PARIS EXPOSITION, 1878.

FOR SALE BY GROCERS GENERALLY.

PREFACE.

A WORD TO THE READER.

THESE menus are not, as may be supposed, a chance medley, thrown together without regard to season or taste. On the contrary, they are, without exception, based on the market supply of the month, and so constructed that the roast, or portion left over from one meal, is utilized as *entrée* or some other desirable form for the next. They are the work, not only of a practical housekeeper, but of one who has also had large experience in cooking-schools, and who has thus learned every difficulty encompassing the question, "What shall we have for dinner?" That the reply may be made easier by the dinner for every day in the year given here is the wish of the writer, who gives here the result of many years of experience.

Established 1801. **Telephone No. 9634.**

BENT & CO.,

MANUFACTURERS OF THE

Celebrated Hand-Made Water Crackers

AND FANCY BISCUITS.

Guaranteed ABSOLUTELY PURE. HAND-MADE from Choicest Flour. They are easy of digestion.

Recommended by EMINENT PHYSICIANS on both sides of the Atlantic Ocean.

Buy only the GENUINE, which bear the stamp of the makers.

The finest Crackers for dessert.

Used at all the first-class Hotels.

For more than fourscore years these Crackers have been unequalled for excellence, and for their superior keeping qualities.

Sold by first-class grocers everywhere.

SEND STAMP FOR OUR REFERENCE BOOK.

BENT & CO., - - - Milton, Mass.

Read what the "New York Home Journal," "Boston Saturday Evening Gazette," and "Good Housekeeping" say about Hand-made Crackers:

THE fine hand-made crackers of BENT & COMPANY, of Milton, Mass., are preferred to all others, whether of home or foreign make, by people who make it their pride to procure for themselves and set before their friends only that which is best in its kind. Hostesses, if there be any who have not yet tried these delicate and toothsome *morceaux*, should not issue their cards for a luncheon or dinner, or any occasion when a choice repast is served, without applying to their grocer for a box of BENT & CO.'S Crackers.—*Good Housekeeping.*

BENT'S CRACKERS.—A good glass of wine with a few of Bent & Company's Crackers is as dainty a refreshment as one could offer a visitor, or with which one could comfort himself in a solitary hour of the evening. Every one, the bachelor in his retirement and the hospitable hostess, should be provided with a box of these crackers for such occasions. They are the sweetest, crispest and most toothsome things of the kind that are made. All the leading grocers sell them, not only in this country, but everywhere in Europe.—*New York Home Journal.*

BENT & CO.'S name stamped upon a cracker is *primâ facie* evidence of its excellence, the world over. And "the world over" is not a buncombe expression in this connection, since their crackers are sent to all parts of the civilized world. The house was established in the first year of the present century, and the growth of its business is but the natural result of the superior value of its products. Every summer cottage should now be supplied with their hand-made cream butter crackers and other fancy biscuit for after-dinner use, and every camping-out party will find them invaluable as a *multum in parvo.*—*Boston Saturday Evening Gazette.*

LOUIS ROEDERER

CHAMPAGNE.

CARTE BLANCHE, . . . (RICH.)

GRAND VIN SEC, ... (DRY.)

JOHN D. & M. WILLIAMS

AGENTS,

185 & 187 STATE STREET,

BOSTON.

For Sale by all leading Wine Merchants and Grocers.

GOOD DINNERS FOR EVERY DAY IN THE YEAR.

SUPPLY YOUR TABLE WITH

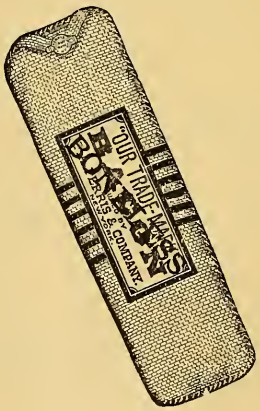
"OUR TRADE-MARK"

·H·A·M·S·

AND BONELESS BACON.

· DELICIOUS · RELIABLE · UNRIVALLED ·

"OUR CONSTANT AIM IS TO MAKE THEM THE FINEST IN THE WORLD."



OUR · BRAND · HAS · WON · THE · HIGHEST · RANK
PURELY · BY · MERIT

F. A. FERRIS & COMPANY,

NEW YORK CITY.

FOR SALE BY

S. S. PIERCE & COMPANY.

ESTABLISHED 1831.

S. S. PIERCE & CO.,

IMPORTERS AND GROCERS,

COR. TREMONT AND COURT STREETS,

BOSTON.

1886-7.

Grocery Department,

Wine Department,

Cigar Department,

Perfumery Department.

A SATISFACTORY REFERENCE REQUIRED FROM PARTIES WISHING TO OPEN AN ACCOUNT.

GROCERY DEPARTMENT.

TEAS.

WE beg to call the attention of the public to the fact that we offer especially good value in this article, and invite a comparison of the quality of our 50 cent and 75 cent grades with that of Teas sold by most other dealers at 75 cents and $1.00. It should be borne in mind that many dealers fall back upon Teas as their principal source of profit, while we have the various departments of our business to depend upon, viz.: Staple and Fancy Groceries, Wines, Cigars, etc., both at wholesale and retail.

Our 50 cent Formosa Oolong has been valued by experts at 3 cents per pound better than the 70 cent Oolong of one Boston dealer, and at 5 cents per pound less than the 75 cent Oolong of another.

The "fancy" LONDON MARKET TEAS, which we offer at $1.00, $1.25, and $1.50, are for those who appreciate such an article, and can be found in the hands of only a few dealers in this country

English Breakfast Teas	Per lb.,	40c, 50c, 60c, 75c, $1.00, 1.25, 1.50
Formosa Oolong Teas	" "	40c, 50c, 60c, 75c, 1.00, 1.25, 1.50
Japan Teas	" "	50c, $1.00
Hyson Teas	" "	$1.25

Above prices for Teas are subject to a Discount of 5 per cent. in 10 pound lots and upwards, and 10 per cent. by the original package.

COFFEES.

We invite a comparison of the quality of our Coffees with those of any dealer in the country.

Decorated canisters holding three pounds and five pounds of Tea, or five pounds and ten pounds of Coffee furnished to customers purchasing those quantities of the above goods without extra charge.

RAW COFFEE.

	Per lb.	Original Package. Per lb.
Java	27c	25c
Mocha	27c	25c
Plantation Ceylon	27c	25c

We handle only the finest qualities of each, and never own a pound of any second grade.

ROASTED COFFEE,

OR ROASTED AND GROUND COFFEE.

	Per lb.	25 lb. Lots.
Java	33c	31c
Mocha	33c	31c
Plantation Ceylon (considered in London the finest coffee in the world)	33c	31c
Café des Connoisseurs (a judicious mixture of the above)	33c	31c
Café des Invalides (from which all the nerve-exciting properties have been removed)	33c	31c

PRICES SUBJECT TO CHANGE.

SUGARS.

	Per lb.	By the Half Bbl.	By the Bbl.
Golden Yellow C. 2.			
Extra C. or A.			
Granulated (medium and fine)			
Powdered			
Confectioner's			
Crushed			
Cut Loaf			
Loaf			
Raw			
Paris Triple Refined, per box			
German Beet, refined			
Maple Sugar			

Thirty-five cents is charged for half barrels, to meet a corresponding charge made by refiners.

SYRUPS.

Maple	Gallon cans,	$1 30
Maple	Half gallon cans,	70
Maple, 40c per bottle	Per dozen,	4 50

The *cans* are put up for us, and are sealed hot at the sugar orchards, assuring the retention of all the flavor, and preventing fermentation.

Rock Candy Drips	Per gallon,	$1 00
Golden Syrup	" "	50

MOLASSES.

	Per Gall.
Finest Porto Rico	60c
Finest New Orleans	65c
Dark (for Ginger Bread)	40c

FLOUR.

	Per Bbl.	Per ½ Bbl.	Per ¼ Bbl. (Bag.)
Swan's Down (three months in store)	$6 00	$3 40	$1 60
Niagara " " " "	6 00		
X. Y. Z. " " " "	6 00	3 40	1 60
Private Stock " " " "	6 00		
Pillsbury's Best	5 75		
Washburn's Extra	5 75		
Archibald's Extra	5 75		
St. Louis	5 25		

PRICES SUBJECT TO CHANGE.

FLOUR (*Continued*).

	Per ⅛ Bbl. (Bag.)	
Pastry Flour	75c	
	Per Bbl.	Per lb.
Franklin Mills	$7 00	4c

CEREAL PRODUCTS, ETC.

			Per lb.
OATMEAL:			
McCann's Irish, 14 lb. tins, each $1 40			$0 10
Scotch, coarse			8
Scotch, fine			8
Canadian			4
Royal Irish (American)	Per bbl.,	$6 50	4
Rolled Oats	" package,	12	
Rolled Avena	" "	12	
Oat Flour			5
A. B. C. Oats (steam cooked)	Per package,	16	
Hornby's Oats " "	" "	15	
WHEAT:			
Pearl Cut			5
Cracked			5
Crushed			5
A. B. C. (steam cooked)	Per package,	16	
Hornby's " "	" "	15	
Germ Meal	" "	12	
Graham Flour			3½
Arlington Wheat Meal			3½
Franklin Mills (made from whole wheat)			4
Pearl Barley			5
Rye Meal			5
Rye Flour			3
Brown Bread Mixture	5 lb. bags,	20	
Head Rice			9
Ground Rice			9
CORN:			
Hominy			3½
Samp			3½
White Corn Meal			4
Granulated Yellow Meal			3
Duryea's Corn Starch			8
Maizena			12
Hecker's Farina			10
Tapioca, Rio (genuine)			20
Tapioca, Pearl, 5 lbs. for 25 cents			6
Tapioca, Flake, 5 " " 25 "			6
Sago, Pearl, 5 " " 25 "			6
Bermuda Arrowroot			50
Irish Moss			15
		Each.	Per doz.
Sea Moss Farine		20c	$2 25

PRICES SUBJECT TO CHANGE.

CEREAL FOODS,

FOR INFANTS AND INVALIDS.

	Each.	Per doz.
Mellin's, large	$0 55	$6 50
Mellin's, small	34	4 00
Imperial Granum, large	90	10 50
Imperial Granum, small	55	6 25
Robinson's Patent Groats, 1 lb. cans	20	2 25
Robinson's Patent Barley, 1 " "	20	2 25
Dr. Ridge's No. 1	25	2 75
Dr. Ridge's No. 2	45	4 75
Dr. Ridge's No. 3	75	8 75
Dr. Ridge's No. 4	1 00	11 75

MILK FOODS, ETC.

	Each.	Per doz.	Per Case.
Anglo-Swiss Condensed Milk	$0 15	$1 75	$6 75
Eagle Condensed Milk	18	2 00	7 75
Loeflund's, Cream Emulsion	1 00	10 00	
Loeflund's, Infant's Milk	75	7 50	
Loeflund's, Condensed Milk	30	3 00	
Loeflund's, Malt Extract	75	7 50	
Shinn's Liquid Rennet	15	1 75	

LIEBIG'S EXTRACT OF BEEF,

SIGNATURE BRAND.

	Each.	Per doz.		Each.	Per doz.
Pounds	$2 50	$29 50	Quarter Pounds	$0 75	$8 50
Half Pounds	1 40	16 00	Eighth Pounds	40	4 50
VALENTINE'S Meat Juice				75	8 50

GELATINE.

Cox's	$0 15	$1 60
Nelson's	15	1 60
Chalmers'	10	1 15

ISINGLASS.

	Per oz.	Per lb.
Imported Red	$0 10	$1 00
Imported White	10	90
Cooper's American	10	1 00

MUSTARD AND SEEDS.

		Each.	Per doz.
Keene's	1 lb. can,	$0 50	$5 50
Keene's	½ " "	25	2 75
(Crosse & Blackwell's) Durham	1 " bottle,	55	6 00
(Crosse & Blackwell's) Durham	½ " "	35	3 75

PRICES SUBJECT TO CHANGE.

MUSTARD AND SEEDS (*Continued*).

		Each.	Per doz.
Louis Frère's French	Per jar,	$0 20	$2 25
Maille (Crosse & Blackwell's)	" pot,	40	4 25
Ground Mustard	" lb.,	40	
Mustard Seed, white	" "	20	
Mustard Seed, black	" "	20	
Celery Seed	" "	20	
Caraway Seed	" "	20	
Canary Seed	" "	10	
Hemp Seed	" "	10	
Rape Seed	" "	10	
Millet Seed	" "	10	
Mixed Bird Seed	" "	10	

SPICES.

		Each.	Per doz.
Nutmegs, brown (60 to the lb.)	Per lb.,		
Nutmegs, Limed (70 " " ")	" "		
Penang Mace, whole	" "		
Penang Mace, ground	" "		
Penang Mace, ground	" ¼ lb.,		
Penang Cloves, whole	" lb.,		
Penang Cloves, ground	" "		
Allspice, whole	" "		
Allspice, ground	" "		
True Cinnamon, whole	" "		
Java Cassia, whole	" "		
Java Cassia, ground	" "		
Marrowfat Ginger, ground	½ lb. bottle,		
Jamaica Ginger, whole	Per lb.,		
Jamaica Ginger, ground	" "		
Yellow East India Ginger, ground	" "		
Shot Pepper, whole	" "		
Shot Pepper, ground	" "		
Shot Pepper	½ lb. bottle,		
Coriander White Pepper, whole	Per lb.,		
Coriander White Pepper, ground	" "		
Coriander White Pepper, "	½ lb. bottle,		
Natal Cayenne, ground	Per lb.,		
Natal Cayenne, "	2 oz. bottle,		
Nepaul (Crosse & Blackwell's)	2 " "		
Paprika	Per can,		
Curry Powder	½ lb. bottle,	$0 35	$3 75
Curry Powder	¼ " "	25	2 50
Mixed Spices for Pickles, whole	Per lb.,	50	

There are few dealers in this country, who take the care in the selection of spices, that we do. We do not pretend to compete, with the ordinary spices of commerce, nor the ordinary adulterations known to the trade generally.

PRICES SUBJECT TO CHANGE.

CREAM TARTAR, ETC.

Cream Tartar Ground Crystals	Per lb.,	$0 60
Pyle's Saleratus	" "	9
Chauce's Bread Soda	" "	12
National Yeast Cakes	" "	6
Royal Baking Powder	5 lb. can,	1 90
Royal Baking Powder	1 " "	42
Royal Baking Powder	½ " "	22
Cleveland Baking Powder	1 " "	42
Cleveland Baking Powder	½ " "	22
Pressed Hops	Per lb.,	
Compressed Yeast	" "	

HERBS.

Sweet Marjoram	Sage	
Summer Savory	Bell's Poultry Dressing, ½ lbs.	$0 12
Thyme	Kitchen Bouquet (bottles)	

EXTRACTS AND ESSENCES.

		Bottle.	Doz.
Burnett's Vanilla,	2 oz.,	$0 25	$2 90
" "	¼ pints,	50	5 75
" "	½ "	1 00	11 25
" "	pints,	1 85	21 50
" "	quarts,	3 50	40 00
" Lemon,	2 oz.,	18	2 00
" "	¼ pints,	35	3 75
" "	½ "	65	7 50
" "	pints,	1 25	14 00
" "	quarts,	2 40	27 00
" Almond,	2 oz.,	18	2 00
" Celery,	2 "	18	2 00

		Bottle.	Doz.
Burnett's Rose, " Peach, " Nectarine, " Cochineal, " Orange,	2 oz.,	$0 18	$2 00
" Jamaica Ginger,		25	2 75
Rose Water, pints,		35	4 00
Peach Water, "		30	3 25
Orange Flower Water,		40	4 25
Vegetable Coloring, Green,		65	7 50
" " Red,		65	7 50
" " Yellow,		65	7 50
" " Brown,		65	7 50

CHOCOLATE.

			Per doz.
Chocolat de Maracaybo	Per lb.,	$0 90	
Chocolat de Caracas (Ybarra)	" "	75	
Maillard's Triple Vanilla	" "	60	
Maillard's American	" "	35	
Whitman's Instantaneous	" 1 lb. cans,	60	$6 75
Whitman's Instantaneous	" ½ " "	35	4 00
Wallace's Cream Table	" 1 " jars,	40	4 50
Baker's Vanilla	" lb.,	50	
Baker's American	" "	38	

COCOA AND COCOA PREPARATIONS.

Baker's Cracked	Per lb.,	$0 33
Baker's Prepared	" "	40
Baker's Paste	" 1 lb. cans,	42
Baker's Breakfast	" 1 " "	53

PRICES SUBJECT TO CHANGE.

COCOA AND COCOA PREPARATIONS (*Continued*).

			Per doz.
Baker's Breakfast	Per ½ lb. cans,	$0 25	
Baker's Broma	" ½ " "	21	$2 40
Whitman's Breakfast	" ½ " "	35	4 00
Bensdorp's Breakfast	" ½ " "	33	3 75
Cadbury's Breakfast	" ½ " "	35	4 00
Cocoatina	" ½ " "	35	4 00
Cacoatina	" 1 " "	70	8 00
Epps' Cocoa	" ½ " "	20	2 35
Alkethrepta	" ½ " "	25	2 75
Racahout des Arabes	" lb. bottles,	90	10 00
Cocoa Shells (extra selected)	" "	12	
" " (1 lb. papers)	" "	7	

DRIED FRUITS.

	Per lb.	Boxes.	Halves.	Quarters.
Raisins, 1 lb. clusters				
Raisins, West End layers				
Raisins, bunches				
Raisins, Imperial loose Muscatels				

Packed to our order in full-weight boxes, halves, and quarters.

Sultana Raisins			
Vostizza Currants			

Our own importation from London, clean and loose as raisins.

English Citron (7 lb. tins)	Per lb.,		
Leghorn Citron	" "		
Candied Orange Peel (7 lb. tins)	" "		
Candied Lemon Peel (7 " ")	" "		
Dates	" "		
Washed Figs, in bags	" "		
Elème Figs, in boxes	" "		
Figues Confites	" box, $0 40	Doz., $4 50	
Bordeaux Prunes, 40 fruit (cooking)	" lb.,		
Bordeaux Prunes, 50 " "	" "		
Bordeaux Prunes, 60 " "	" "		
Bordeaux Prunes, 70 " "	" "		
Bordeaux Prunes, 2 lb. jars (table)	" "		
Bordeaux Prunes, 2 " cans, "	" "		
Bordeaux Prunes, 4 " " "	" "		
California Prepared Prunes, 10 lb. cans	" "		
Wiesbaden Prunes,	Large box,	Small box,	
Evaporated Apples	Per lb.,		
Evaporated Peaches	" "		
Evaporated Apricots	" "		

FRUITS GLACÉS.

	Per lb.	By the box.
Cherries, large,		
" small,		
Apricots		
Chinois	$0 60	$0 50
Assorted Fruits,		
Mirabelles		

	Per lb.	By the box.
Angélique	$0 60	$0 50
Red Strawberries,	0 75	70
White "		
Violets	2 00	1 85
	Each.	Per doz.
Turkish Roses, cans	$0 25	$2 75

PRICES SUBJECT TO CHANGE.

FRUITS.

Messina Lemons.
Florida "
Florida Oranges.
" Mandarins.
Florida Tangerines.
Almeria Grapes.

NUTS AND ALMONDS.

	Per lb.
Jordan Almonds, shelled	
Paper Shelled Almonds	
Naples Walnuts	
Grenoble "	
Sicily Filberts	
Selected Pecans	
Shellbarks	
Castanas	
Shelled Walnuts, in boxes	
English Filberts	
Pistachio Nuts, quarter, 50c	$1 75
Chinese Lichis (small stones)	1 00
Chinese Lichis (large ")	25

IMPORTED BISCUITS AND WAFERS.

PEEK, FREAN, & CO.:	Each.	Doz.
Albert Biscuit, 2 lb.,	$0 60	$6 50
Oswego " 2 "	75	8 00
Health " 2 "	60	6 50
Vanilla Wafers, / Chocolate "	35	4 00

PEEK, FREAN, & CO.:	Each.	Doz.
Raspberry Wafers, / Lemon " / Rose "	$0 35	$4 00
German, Carlsbad Wafers,	45	5 00
Middlemass Water Biscuit,	60	6 50

AMERICAN CRACKERS, ETC.

F. A. KENNEDY & CO.

IN FULL CANS.

Boston Butter Crackers.
Best " "
Oyster Crackers.
Cream Biscuit.
Wine "
Oatmeal "
Graham "
Zephyr "
Zephyr Pilot Bread.
Coffee Bread.

IN HALF CANS.

Champion Biscuit.
Peerless "
Graham "
Oatmeal "
Mixed "

IN 2 LB. BOXES.

Pearl Wafers.
Zephyrettes.
Cold Water Crackers.
Graham Wafers.
Oatmeal "

IN 2 LB. BOXES.

Cream "
Oswego Biscuit.
Assorted Fancy Biscuit.
Holiday Fruit Cake.

IN 1 LB. CANS.

Ginger Snaps.
Vanilla "
Cracker Meal, in 1 lb. papers.
Cold Water Biscuit, in ½ bbls.
Fancy Assorted Biscuit, in ½ bbls.

HOLMES & COUTTS.

IN 2 LB. CANS.

Oaten Flake Biscuit.
Water, Thin "
Graham Wafers.
Sea Foam Wafers.

BENT & CO.

Water Crackers, in cans, ½ cans 2 lb. tins, kegs, and ½ bbls.
Cracker Meal, in 1 lb. papers.

PRICES SUBJECT TO CHANGE.

AMERICAN CRACKERS, ETC. (*Continued*).

Kent's Pilot Bread.
Pearson's Pilot Bread.
Pretzels.
Zweibach, ½ lb. papers.

Spratt's Dog Biscuit, per lb., 7c; 4 lbs. for 25c.
Challenge Dog Food, per can, 15c; per doz., $1.75.

FOREIGN AND DOMESTIC CHEESES

AT LOWEST POSSIBLE PRICES.

FOREIGN CHEESES.

Dutch Edams	80c each.
London Stilton	45c per lb.; 42c per lb. by the loaf.
English Cheddar	35c " 32c " " "
Queen's Arms	40c " 35c " " "
French Roquefort	40c " 37c " " "
Italian Gorgonzola	40c " 37c " " "
Swiss Gruyère	25c "
Italian Parmesan	40c "
Fromage de Menauta	40c each.
Sap Sago	15c " $1.75 per doz.
Camembert	40c "
Crosse & Blackwell's Grated Parmesan	40c per bottle; $4.25 per doz.

AMERICAN CHEESES.

High Colored Factory Cheese	16c per lb.
White Factory Cheese	16c "
Young America	17c " 16c per lb. by the loaf.
Sage	16c "
Brandy Cheese, in pots	75c each.
Pineapple	Large, $1.20; med., 90c; small, 50c.

We receive a fresh stock of the following Cheeses every other morning:

Fromage de Brie	$1.50 each.
Fromage d'Isigny	20c each.
Neufchatels	5c " 6 for 25c.
Caprera	20c "

HAMS, BACON, ETC.

	Per lb.		Per lb.
Old Dominion Hams		Hams, Silver Star	
" " Bacon		Smoked Tongues	
Ferris Hams		" Beef Hams	
" Bacon		Lard, 10 lb. and 5 lb. cans	

MACARONI, ETC.

	Per lb.		Per lb.
Lagana and Pojero	$0 15	Spaghetti	$0 15
" by the 12 lb. box	13	Italian Paste (letters and numbers)	15
French	12	Vermicelli	15

PRICES SUBJECT TO CHANGE.

FISH.

Old Dan Fish, . Phillips Beach, white, Boneless, 5 lb. box,

PICKLES.

CROSSE & BLACKWELL'S.

		Each.	Per doz.
Gherkins, Mixed Pickles, Piccalilli, Chow Chow, Cauliflower, White Onions, Walnuts,	quarts	$0 50	$5 75
	pints .	30	3 50
Oriental Pickles, pints .		60	6 75
Imperial Hot Pickles .		60	6 75
Red Cabbage Pickles, ½ pts.,		20	2 25

	Each.	Per doz.
Red Bird Peppers, . .	$0 50	$5 75
" Chili " .	50	5 75

WINDSOR MANOR.

Tiny Tims . . .	$0 35	4 00
Piccolos . . .	25	2 75
East India Gherkins .	25	2 75
Pickled Limes, gall. jars,	1 25	
" " ½ gall. jars,	75	
" " quarts, .	40	
Nonpareil Capers, full pints,	1 00	10 00
" " ½ "	60	6 00

OLIVES.

	Each.	Per doz.
Spanish Queen, Imp. quarts,	$0 80	$9 00
" " " pints,	50	5 50
Our own selection and packing.		
C. & B. Queen, Imp. quarts,	60	7 00
C. & B. Queen, Imp. pints .	$0 35	$4 00
" " French . .	40	4 50
Crescent	40	4 50
Stuffed	50	5 50

CHUTNEYS.

Green Mango	Large bottles, $1 00	$10 00
Lucknow	" " 1 00	10 00
Sliced Mango (sweet and piquant)	" " 1 00	10 00
Bengal Hot	" " 1 00	10 00
Bengal Club	" " 1 00	10 00
Major Grey's	" " 1 00	10 00
Col. Skinner	" " 1 00	10 00
Cashmere (sweet and mild)	" " 1 00	10 00
Bengal, Crosse & Blackwell	40	4 25
Mango, " "	40	4 25

CATSUPS AND SAUCES.

C. & B.

	Each.	Per doz.
Mushroom Catsup, pints .	$0 40	$5 25
" " ½ pints,	25	2 50
Walnut Catsup, pints . .	40	4 25
" " ½ pints	25	2 50
Essence of Anchovies, pints,	60	7 00
" " " ½ pts.,	35	4 00
" " Shrimps, pints .	75	7 50
" " " ½ pints,	50	5 00
Harvey Sauce . . .	40	4 25
Reading "	40	4 25
John Bull "	40	4 25
Beef Steak Sauce . .	40	4 25
Soyer's Sultana Sauce, pints,	75	8 00

	Each.	Per doz.
Soyer's Sultana Sauce, ½ pts.,	$0 40	$4 25
" Relish	40	4 25
China Soy, pints . .	30	3 25
" " ½ pints . .	20	2 25
Imperial, pints . .	75	8 00
Imperial, ½ pints, . .	40	4 50
Florence Salad Cream .	40	4 25
Cold Meat Sauce . .	75	7 50
Parisian Essence . .	40	4 25
Paté Française . . .	20	2 10
Lee & Perrin's Worcestershire:		
Quarts	75	8 00
Pints	45	5 00
Half pints	25	2 90

PRICES SUBJECT TO CHANGE.

CATSUPS AND SAUCES (*Continued*).

	Each.	Per doz.
Halford Sauce, pints	$0 30	$3 50
" " ½ pints	20	2 30
Alghieri's Tomato Catsup, pts.,	20	2 20
Shrewsbury " " "	25	2 75
Sneider's " " "	20	2 20
Sneider's Chili Sauce, pints,	$0 30	$3 25
Wm. Lewis Chili Sauce, pts.,	30	3 25
Tobasco Pepper Sauce	40	4 75
Heinz " "	30	3 25
Pall Mall Salad Cream	50	5 00

VINEGARS.

	Gallon.	Bottle.	Per doz.
Perham Farm Cider	$0 30		
Weld " "	50	$0 20	$2 25
California White Wine	1 00	35	4 00
C. & B. Malt		20	2 25
" Raspberry		30	3 40
" Tarragon		50	5 50
" Estragon		50	5 50
" Chili		50	5 50

PURE OLIVE OIL,

RECEIVED DIRECTLY FROM THE GROWER,

VEUVE CHAFFARD, Jardin de la France.

This Oil is pressed from hand-picked selected Olives, and comes into our hands without the payment of a single commission or brokerage. It is characterized by the shipper as "Surfine, Extra Douce et de Première Qualité."

	Per bottle.	Per doz.	Per case.
Full Litre Bottles	$1 25	$13 00	$13 00
Full Half Litre Bottles	70	7 00	14 00
Full Quarter Litre Bottles	40	4 25	8 50

ROUTH'S

Full Litre Bottles	1 25	13 00	

OLIVE OIL.

BARTON & GUESTIER, Bordeaux.

Half Litre Bottles	70	8 00	8 00
Quarter Litre Bottles	40	4 30	8 55

ITALIAN OIL.

CREME DE LA CREME.

Pyramids	35	3 75	
Per case, 30 pyramids			9 00

S. RAE & CO., Leghorn.

Half Litre Bottles	65	7 25	
Quarter Litre Bottles	40	4 25	8 25
Eighth Litre Bottles	25	2 85	5 50

One Gallon Cans . $2 25 Three Gallon Cans . $6 60 Five Gallon Cans, 10 00

PRICES SUBJECT TO CHANGE.

IMPORTED VEGETABLES,

MEATS, FISH, AND CONDIMENTS,

IN CANS, POTS, AND GLASS JARS.

	Per can.	Per doz.
Mercier, Petit Pois, super extra fine	$0 35	$4 00
" " " extra fine	35	4 00
" Shell Beans	30	3 50
String Beans	30	3 50
Mushrooms	30	3 50
Briant, Petits Pois, extra fine	35	4 00
" Mixed Vegetables	30	3 50
" Mushrooms	30	3 50
Fiton, Petits Pois, extra fine	25	2 75
Rodel, Moyens Pois	18	2 00

FRENCH VEGETABLES, IN GLASS JARS.

	Per jar.	Per doz.
Artichokes	$0 75	$8 50
Asparagus	60	7 00
Mushrooms, Mixed Vegetables, Peas, extra fine, String Beans, Brussels Sprouts, } E. Mercier	38	4 50
Cauliflower, large	1 00	11 00
" small	75	8 50

PHILIPPE & CANAUD, Nantes.

	Per can.	Per doz.
Petits Pois, whole cans	$0 50	$5 75
" " half cans	25	2 75
Peeled Truffles, half cans	3 25	38 00
" " quarter cans	1 75	20 00
" " eighth cans	1 00	10 00
Brushed Truffles, half cans	3 00	32 00
" " quarter cans	1 60	18 00
" " eighth cans	85	9 00
Sardines, whole cans	90	10 50
" half cans	50	5 75
" quarter cans	40	4 50
Paté of Pheasant, quarter cans	1 60	16 50
Caseroles des Foie Gras, No. 10	1 50	16 00
" " " " " 12	90	10 00
Paté de Foie Gras, whole cans	4 50	50 00
" " " " half cans	2 50	27 00
" " " " quarter cans	1 50	16 00
" " " " eighth cans	85	9 50
Artichokes, fond	80	8 00
" entière	60	6 00
Boneless Sardines, half cans	45	5 25
Thon Marine (tunny fish)	50	5 50

PRICES SUBJECT TO CHANGE.

IMPORTED VEGETABLES, ETC. (*Continued*).

CROSSE & BLACKWELL.

	Per pot.	Per doz.
Potted Ham, Tongue, Beef, Strasbourg Meats, Ham and Chicken, Shrimps, Yarmouth Bloaters, Shrimp Paste, Anchovy Paste	$0 30	$3 25
Mulligatawny Paste	60	6 50
Russian Caviare	60	6 50
Chicken and Ham Paté	30	3 50
Veal and Ham Paté	30	3 50
Yarmouth Bloaters (flat tins)	40	4 50
Bologna Sausage, large	1 00	11 00
Bologna Sausage, small	60	7 00
Oxford Sausage, large	90	9 50
Cambridge Sausage, small	50	5 50
Gillon's Kippered Herring	27	3 00
Gotha Truffed Liver Sausage	90	9 50
Gotha Truffed Meat Sausage	65	7 00
Russian Caviare	20	2 00
Anchovies in Oil	60	6 50

AMERICAN CANNED MEATS, ETC.

RICHARDSON & ROBBINS, Dover, Del.

	Per can.	Per doz.
Rolled Ox Tongues	$0 70	$8 25
Lunch Ham, Lunch Tongue	30	3 25
Boned Chicken, Boned Turkey	45	5 00
Galantine of Chicken, Galantine of Turkey	45	5 00
Curried Fowl	35	3 75
Potted Ham	20	2 25
Potted Tongue	22	2 50
Potted Chicken / Potted Turkey	30	3 25
Boneless Cooked Ham	Per lb., $0 30	
Whole Boned Chicken, in Jelly	"	45
Whole Boned Chicken, Truffled	"	50
Whole Boned Duck, Truffled	"	50
	Per can.	Per doz.
Truffled Chicken Livers	$0 30	$3 50
Truffled Whole Boned Quail	50	5 75
Curried Oysters	20	2 25
English Plum Pudding, 1 lb.	25	2 75
English Plum Pudding, 2 lbs.	40	4 50
English Plum Pudding, 3 "	60	6 50
English Plum Pudding, 4 "	75	8 75

WM. UNDERWOOD & CO.

Deviled Ham	25	2 75
Deviled Tongue	30	3 50
Deviled Turkey, Deviled Chicken	35	4 00
Deviled Lobster	20	2 25

ONONDAGA.

Boned Chicken	30	3 50

PRICES SUBJECT TO CHANGE.

AMERICAN CANNED MEATS, ETC. (*Continued*).

ONEIDA COMMUNITY.

	Per can.	Per doz.
Boneless Duck, Boneless Chicken, Boneless Turkey	$0 30	$3 50
Armour's Corned Beef, 2 lbs.	15	1 75
Armour's Beef Tongues, 2 lbs.	60	6 75
Lambs' Tongues, cans	20	2 30
Pickled Lambs' Tongues (S. S. P.), jars	60	6 50
Pickled Lambs' Tongues (Parker's), "	40	4 50
Pickled Oysters (Long Bots.), "	50	5 25
Dunbar's Green Turtle Meat	30	3 40
Dunbar's Potted Shrimps	20	2 25
Dunbar's Gulf Shrimps	25	2 85
Deviled Crabs (with shells), large	30	3 50
Deviled Crabs " " small	20	2 25
Dried Beef, 1 lb. cans	25	2 85
Dried Beef, ½ " "	16	1 90
Boneless Herring, per box	15	1 60
Salmon, Oregon, 1 lb. cans	17	2 00

ALGHIERI'S SOUPS.

	Per can.	Per doz.
Clear Green Turtle	$1 50	$16 00
Green Turtle	80	9 00
Terrapin	1 00	11 00
Mock Turtle	50	5 75
Julienne	50	5 75
Consommé	50	5 75
Ox-tail	50	5 75
Chicken	50	5 75
Printanière	50	5 75
Beef Tea	50	5 75
Mutton Broth	50	5 75

	Per can.	Per doz.
Italian Paste	$0 50	$5 75
Mulligatawny	50	5 75
Pea	40	4 50
Tomato	40	4 50
Beef à la Mode	75	8 00
Haricot Mutton	75	8 00
Italian Sauce *	70	8 00
Mushroom Sauce *	70	8 00
Tomato Sauce *	45	5 00
Sauce Piquante *	45	5 00

* *These Sauces are for Chops, Steaks, Cutlets, Sweetbreads, etc.*

Concentrated Beef, whole cans	$1 75
Concentrated Beef, half cans	90

RICHARDSON & ROBBINS.

	Per can.	Per doz.
Tomato Soup	$0 20	$2 30
Chicken "	20	2 30
Mulligatawny Soup	$0 20	$2 30
Paté Française	20	2 10

AMERICAN CANNED VEGETABLES, ETC.

	Per can.	Per doz.
Corn, Hyde's Egyptian	$0 18	$2 00
Corn, S. S. P., red label	15	1 75
Corn, " blue label	12	1 40
Succotash, Webb's	15	1 65
Lima Beans, "	12	1 40
Peas, red label, Petits Pois	25	2 75
Peas, blue label, extra sifted	17	2 00

PRICES SUBJECT TO CHANGE.

AMERICAN CANNED VEGETABLES, ETC. (*Continued*).

	Per can.	Per doz.
Tomatoes, Whole	$0 15	$1 75
Tomatoes, Love Apple	14	1 50
Tomatoes, S. S. P., red label	12	1 40
Tomatoes, Stout's	10	1 15
Tomatoes, gallons	30	3 25
Asparagus, Oyster Bay	35	4 00
Baked Beans, Brick-oven Brand	14	1 65
Okra or Gumbo (Dunbar's)	20	2 00
Okra and Tomatoes (Dunbar's)	20	2 00
Gumbo Filé, bottles	30	3 50

FRESH VEGETABLES, ETC.—IN GLASS JARS.

F. H. PERRY.

	Per jar.	Per doz.		Per jar.	Per doz.
Whole Asparagus	$0 55	$6 50	Bush Beans	$0 45	$5 25
Cut Asparagus	55	6 50	Green Beans	45	5 25
Green Peas	50	5 50	Tomatoes, Split	45	5 25
Corn	50	5 50	" Stewed	40	4 75

Prices not made to compete with prices quoted for Perry's goods packed in 1884.

WM. LEWIS.

	Per jar.	Per doz.		Per jar.	Per doz.
Split Tomatoes	$0 40	$4 00	Tamarinds, large	$0 30	$3 50
Cauliflower	45	5 00	" small	20	2 25

MISS C. E. MARTIN'S SPECIALTIES.

	Per bot.	Per doz.		Per bot.	Per doz.
Sweet Pickled Peaches	$1 00	$11 00	Stuffed Peppers	$1 00	$11 00
" " Cherries	1 00	11 00	Okra and Tomatoes	75	8 00
" " Plums	1 00	11 00	Small Cucumbers	1 00	11 00
" " Pears	1 00	11 00	Stuffed Cucumbers	1 00	11 00
" Ripe Cucumbers	1 00	11 00	Plum Tomatoes	1 00	11 00
Peach Chutney	1 10	12 00	Green Tomatoes	1 00	11 00
Brandy Peaches	1 75	19 00	Chow-Chow	1 00	11 00
Sliced Cucumbers	1 00	11 00	Mince Meat for Pies	1 25	15 00

CANNED FRUITS, ETC.

	Per can.	Per doz.
Peaches, R. & R., Extra Yellow	$0 30	$3 50
Peaches, R. & R., Sugared	30	3 50
Peaches, Chamber's Peaches for Cream	25	2 75
Peaches, Mammoth Lemon Cling	35	4 00
Peaches, Mammoth White Heath	35	4 00
Peaches, Ixion Lemon Cling	30	3 25
Peaches, Ixion White Heath	30	3 25
Pine Apple, Singapore, whole	40	4 75
Apples, gallon cans	20	2 25
Figs, Dunbar's (Light Syrup)	30	3 50

PRICES SUBJECT TO CHANGE.

CALIFORNIA FRUITS.

SAN JOSÉ FRUIT PACKING CO.

	Per can.	Per doz.		Per can.	Per doz.
Peaches, Lemon Cling	$0 33	$3 75	Apricots	$0 30	$3 50
" White Heath	30	3 50	Nectarines	30	3 50
" Crawford	30	3 50	Plums, Damson	30	3 50
Cherries, Ox-Heart (white)	33	3 75	" Green Gage	30	3 50
" Tartarian (black)	30	3 50	" Golden Drop	30	3 50
Pears, Bartlett	30	3 50	" Egg	30	3 50

FRESH FRUITS.—In Glass Jars.

F. H. PERRY.

	Per jar.	Per doz.		Per jar.	Per doz.
Whole Peaches	$0 85	$10 00	Crab Apples	$0 75	$8 75
Split Peaches	1 10	12 50	Blackberries	55	6 50
Cherries	65	7 70	Raspberries	55	6 50
Bartlett Pears	75	8 75	Pine-apple	75	8 75
Seckel Pears	90	10 00	Barberries	55	6 50

Prices not made to compete with prices quoted for Perry's goods packed in 1884.

PRESERVED GINGER.

Whole Pots, Stem	$1 30	Whole Pots, red label	$1 00
Half Pots, "	75	Half Pots, red label	55
		Quarter Pots, red label	30

DRY-PRESERVED, AND SUGARED OR CRYSTALLIZED GINGER.

	Each.	Per doz.
Crystallized Stem Ginger, 1 pound tins	$1 00	$11 00
Crystallized Ginger, 1 pound tins	55	6 00
Crystallized Ginger, ½ pound tins	30	3 50
Leaf Ginger, 1 pound tins	30	3 50
Leaf Ginger, 3½ pound tins	95	
Square Cut Ginger, 1 pound tins	30	3 50
Square Cut Ginger, 3½ pound tins	95	
Dry Stem Ginger, 1 pound tins	35	4 00
Dry Stem Ginger, 3½ pound tins	1 15	

HONEY.

	Each.	Per doz.
Swiss Table Honey, pints	$0 75	$7 50
Swiss Table Honey, half pints	40	4 00
Bowditche's Pure Honey, pints	60	6 50
" " " half pints	40	4 50

FRUITS, in Brandy.

	Per jar.	Per doz.
Wiesbaden Peaches	$1 25	$13 50
Wiesbaden Apricots	1 25	13 50
Wiesbaden Cherries	1 25	13 50
Wiesbaden Green Gages	1 25	13 50
Gordon & Dilworth Peaches	1 10	12 50
Miss Martin's Peaches	1 75	19 00
Dunbar's Figs (Cordial)	45	5 30
Tysonneau Cherries (Maraschino), large	90	10 50
Tysonneau Cherries (Maraschino), small	60	6 50

PRICES SUBJECT TO CHANGE.

WIESBADEN GOODS.

We beg to call the attention of the public to the goods put up by ADOLPH ROEDER, Wiesbaden, Germany, and claim that the same are the finest articles of the kind ever offered in this or any other country. Mr. Roeder is a manufacturer of ample means and long experience, having been brought up in the business by his father, whom he succeeds. His establishment is situated in the center of one of the finest fruit-growing districts in Europe. His fabrications are well known in the large cities of Russia, Italy, Spain and England, and are a household word among the numerous courts of the German states. The style of packing is particularly attractive.

PRESERVES.

ADOLPH ROEDER, Hof Conditor, Wiesbaden.

Mélange.	White Peaches.	White Raspberries.
Red Strawberries.	Red Currants.	Red Pears.
White Strawberries.	Mirabelles.	Red Peaches (blood).
White Pears.	Red Cherries, sour.	White Currants.
Apricots, whole.	Green Gages.	Yellow Cherries, sweet.
Apricots, sliced.	Red Raspberries.	

Large jars	Each, $1 25	Per doz., $13 50
Small jars	" 90	" 9 75

FRUITS, IN BRANDY.

Peaches. Cherries. Apricots. Green Gages.

Large jars	Each, $1 25	Per doz., $13 50

PRUNES.

Large boxes	Each, $1 60	Per doz., $18 00
Medium boxes	" 1 00	" 11 50

We must caution the public against certain imitations of Mr. Roeder's specialties, put up by unscrupulous manufacturers at Mayence and elsewhere.

These imitations, though having the same general appearance as the genuine, are put up in "potato sugar," a product similar to glucose, and are sold at a comparatively low figure.

TEYSONNEAU FRUITS, IN GLASS JARS.

	Each.	Per doz.
Fresh Peaches, Fresh Strawberries, Fresh Raspberries, Fresh Figs, Fresh Cherries, Fresh Apricots	Large jars, $0 90	$10 50
Preserved Marons, small jars,	90	10 50
Cherries in Maraschino, large jars	90	10 50
Cherries in Maraschino, small "	60	6 50
English Sweet Orange Marmalade	35	4 00
Keiller's Dundee Marmalade	20	2 25
Guava Jelly (Havana), 2 lbs.	60	6 50
Guava Jelly (Havana), 1 lb.	40	4 25
Guava Jelly (Havana), ½ "	20	2 10
Guava Jelly (Havana), ¼ "	08	90

CROSSE & BLACKWELL'S JAMS, ETC.

Raspberry, Strawberry, Raspberry and Currant, Red Currant, Black Currant, Gooseberry, Damson	$0 25	$2 50
Calf's-foot Jelly, large	60	6 50
Calf's-foot Jelly, small	40	4 50
Orange Marmalade, fancy pots	40	4 50

RUSHEN ABBEY, ISLE OF MAN.

Fresh Gooseberries, bottles	30	3 25
Gooseberry Jam, jars	20	2 25

PRICES SUBJECT TO CHANGE.

DOMESTIC PRESERVES.

GEO. E. WALES.

JELLIES.

Put up in Twelve Ounce Tumblers. Keep in a cool, dry and dark place.

	Each.	Per doz.		Each.	Per doz.
Red Currant Jelly	$0 37	$4 25	Quince Jelly	$0 35	$4 00
Black Currant Jelly	37	4 25	Quince Marmalade	35	4 00
Grape (Fox) Jelly	35	4 00	Black Currant Jam	35	4 00
Crab Apple Jelly	35	4 00	Apple Jelly	30	3 50

FRESH FRUITS.

Put up in Glass Jars with Light Syrup.

	1½ pt. jars.		1½ pt. jars.
Fresh Quinces	$1 00	Fresh Seckel Pears	$1 00
" Peaches	1 00	" Cherries	80
" Pine Apple	1 00	" Bartlett Pears, qt. jars, $1.00	80

SWEET PICKLED FRUITS OR SPICED PRESERVES.

	½ pt. jars.		½ pt. jars.
Peaches	$1 20	Pears	$1 10
Strawberries	1 20	Currants	85

PRESERVED FRUITS.

Put up in air-tight Glass Jars. Keep in a cool place, away from light.

	1½ pt. jars.		1½ pt. jar.
Preserved Pine Apple, sliced	$1 20	Preserved Pears, whole	$1 10
" " " grated	1 20	Raspberry Preserve	85
" Blood Peaches, whole	1 20	Strawberry "	85
" Strawberries, "	1 20	Blackberry "	85
" Crawford Peaches,"	1 10	Barberry "	85
" Quinces, halved	1 10	Black Currant Jam	85
" Damsons, whole	1 10	Quince Jam	1 00
" Crab Apples, "	1 10	Peach Jam	1 00

Put up in Three-Pint Stone Jars. Jars contain from Three to Five Pounds each.

	Per lb.		Per lb.
Red Currant Jelly	$0 27	Damson Preserve	$0 25
Quince Jelly	25	Green Gage "	25
Grape (Fox) Jelly	25	Raspberry "	25
Crab Apple Jelly	25	Strawberry "	25
Apple Jelly	25	Blackberry "	25
Peach Preserve	25	Barberry "	25
Pine Apple Preserve	25	Quince "	25
Pear "	25		

GEORGE VOSE, Milton.

	Per jar.		Per jar.
Raspberry Jam	$1 30	Preserved Pine Apples	$1 50
Strawberry "	1 30	" Peaches	1 50
Peach "	1 30	" Blood Peaches	1 45
Quince "	1 25	Red Currant Jelly, large	50
Preserved Quinces	1 45	" " " small	35
" Pears	1 50		

PRICES SUBJECT TO CHANGE.

CANDLES.

	Per lb. By the lb.	By the box.	By the case.
Mitchell's Imperial 6s	$0 15	$0 14	$0 13
Mitchell's Imperial 12s	16	15	14
Parafine 6s	17	16	15
Parafine 12s	18	17	16
Sperm 6s	50	49	48
Wax 6s (white)	55	54	53
Wax 6s (colored)	60	59	58
Parkinson's English	75		
Coach Candles	30		

	Per set.
Field's Ozokerit (sets, 8 candles)	$0 55
Piano, assorted colors (sets, 8 candles)	55
Renaissance, assorted colors (sets, 2 candles, 8s)	30
Renaissance, " " (" 2 " 6s)	40
Decorated, " " (" 2 " 8s)	50

ILLUMINATING OILS.

	Per gall.		Per gall.
Pratt's Astral		Sperm	
Lard		Moderateur	

LAUNDRY SOAPS, ETC.

	Per lb.	Per box.
Old Fashioned Settled Soap, manufactured expressly for us by an old formula		
The same, kept three months on racks		
Five box lots, per lb.		
New, per lb.		
By the box, per lb.		
Five box lots, per lb.		

Winchester's Extra	Per lb.,	$0 07	Per box,	$5 00
Babbitt's Best Soap	" "	05	" "	4 75
Ivory "	" "	08	" "	7 25
Borax "	" "	10	" "	3 90
Siddall's "	" "	09	" "	3 10
Powdered Borax	" "	15		
Silver Soap	" "	10	" doz.,	1 00
Kitchen Mineral	" "	06	" box.	2 10
Triumph	" "	10	" "	5 00
Sapolio	" "	10	" doz.,	1 00
Ivorine	" "	13	" box,	4 50
Pearline	" "	12½	" "	4 50
Soapine	" "	12	" doz.,	3 75
Babbitt's Powder, 1776	" "	10	" "	3 50
Rotten-Stone	" "	10		
Pumice-Stone	" "	10		
Whiting	" "	08		
Bath Brick	Each,	05		

PRICES SUBJECT TO CHANGE.

POLISHES.

Indian Lakoo . . . . . Each, $0 40 Per doz., $4 50

For cleansing and polishing gold, silver, plated-ware, diamonds and other precious stones, it is unequalled. It also works effectually on nickel and plate glass. Warranted to contain neither acids nor poisonous substances.

	Each.	Per doz.		Each.	Per doz.
Putz Pomade, large . .	$0 06	$0 65	Silver White . . .	$0 10	1 00
Electro Silicon . .	08	85	Wellington Knife Polish	25	2 75
Glacial Silica . . .	08	85	Sal Soda	03	

STOVE POLISH.

	Each.	Per doz.		Each.	Per doz.
Rising Sun . . .	$0 05	$0 50	Dixon's	$0 05	$0 50

BLACKING.

	Each.	Per doz.		Each.	Per doz.
Everett's, large . .	$0 35	$4 00	Day & Martin's, medium	$0 20	$2 25
Day & Martin's, large .	30	3 40	Day & Martin's, boxes .	08	90

MEDICATED TOILET PAPER.

Star Mills, per package . . $0 25
Five for $1.00.

Congress Mills, per package . . $0 12
Nine for $1.00.

STARCH.

Satin Gloss, 6-lb. boxes . .	$0 50	Watertown Wheat	$0 10
" " 1-lb. papers . .	08	Elastic	10

MATCHES.

Byam's	Per ¼ gross, $0 30	Per gross, $1 00
Parlor (round wood boxes) . . .	" doz., 18	" " 1 75
Parlor (boxes 500)	" box, 05	" doz., 55
Safety Matches (tin boxes) . . .	" " 03	" " 30
Parlor Matches	" " 20	" " 2 25

BLUEING.

	Each.	Per doz.		Each.	Per doz.
Sawyer's, 16 oz. bottles .	$0 15	$1 50	French Ball, 1 lb. .	$0 35	$4 00
" 8 " " .	10	1 00	" " ½ " . .	18	2 00
" Dry, boxes .	05	50			

MISCELLANEOUS.

	Each.	Per doz.		Each.	Per doz.
Salt, C. & B., pots . .	$0 15	$1 50	Brooms, Sidewalk . .		
" Pembroke, boxes . .	08	90	" Medium . .		
" 20 lb. bags . .	17		" Parlor . . .		
" 10 " boxes . .	11		" Whisk, large .		
" 5 " " . .	07		" " medium .		
" Royal Celery .	15	1 60	" " small .		
	Per qt.	Per pk.	Per bush.	" " ivory handles.	
Beans, Pea . .	$0 10	$0 65	$2 40	Bonnet Brushes . .	
" Turtle Soup,	20	1 50		Ammonia, pints . .	$0 15 $1 75

PRICES SUBJECT TO CHANGE.

WINES, LIQUORS, &c.

CHAMPAGNES.

	Per Case, 1 doz. Qts.	2 doz. Pts.
Widow Clicquot,		
DRY, Yellow Label, . .	29.50	31.50
RICH, White Label, . .	29.50	31.50
Moet & Chandon,		
BRUT IMPERIAL, 1880, .	35.00	37.00
CREAMING BROWN, . .	32.00	
WHITE SEAL, CREMANT D'AY	28.00	30.00
Giesler & Co.,		
EXTRA SEC. . . .	28.00	30.00
B. & E. Perrier,		
CARTE BLANCHE, . .		24.00
Heidsieck & Co.		
DRY MONOPOLE, PURE, 1880, A limited quantity of one of the finest sparkling wines that has ever come to this country.	32.00	
DRY MONOPOLE, EXTRA,	28.00	30.00
MAGNUMS, ...	27.50	
G. H. Mumm & Co.,		
CORDON ROUGE, . .	29.50	31.50
EXTRA DRY, . . .	27.50	29.50
DRY VERZENAY, . .	24.00	26.00
L. Roederer,		
GRAND VIN SEC. . .	29.50	31.50
CARTE BLANCHE, . .	29.50	31.50
" DRY, .	25.00	
DRY SILLERY, . . .	25.50	
DRY SCHREIDER, . .	25.50	27.50
SCHREIDER, . .	25.50	27.50
Ernest Irroy,		
GRAND EXTRA, 1880, .	28.00	30.00

CHAMPAGNES.

	Per Case, 1 doz. Qts.	2 doz. Pts.
Pommery & Greno,		
EXTRA SEC, ...	29.50	31.50
Put up for the English Market.		
SEC, ...	29.50	31.50
" MAGNUMS, . . .	28.50	
Russian Pommery,		
RICH AND FRUITY, . .	29.50	31.50
Heidsieck,		
H. PIPER & Co., . . .	23.80	25.50
Not responsible for leakage or breakage on this wine.		
Perrier Jouet,		
EXTRA DRY SPECIAL, .	26.75	28.75
Delbeck & Co.		
VIN BRUT, ...	27.00	29.00
Ruinart Pere & Fils,		
MARECHALE, Extra Dry,	29.00	31.00
" Brut, . .	30 00	32.00
Pleasant Valley Wine Co.,		
GREAT WESTERN, . .	12.00	14.00
EXTRA DRY, . . .	12.00	14.00
Eclipse, Extra Dry, . .	12.50	14.50
Cook's Imperial, . .	12.50	14.50

HALF PINTS.

	Per Case, 4 dozen.
L. Delmonico, ...	28.00
Giesler, ...	27.00
	Per Case, 2 dozen.
Great Western, ...	9.00
Extra Dry, ...	9.00

PRICES SUBJECT TO CHANGE.

CLARETS.

A. de LUZE & FILS.

	Per Case, 1 doz. bots.	2 doz. ½ bots.
CHAT. BEYCHEVILLE, 1878,	14.00	15.00
PONTET CANET, 1878,	12.00	13.00
CHAT. PAVEIL, 1878,	11.00	12.00
ST. ESTEPHE, Magnums, 1878,	10.00	11.00
MEDOC, Magnums, 1881,	7.00	8.00
CHAT. ST. CHRISTOLY, 1875,	6.50	7.50
MEDOC, imported in wood,	6.00	7.00
No. 1, half pints, per doz.	2.50	
No. 2, " "	2.00	

Chateau LaRose, Perganson,

1881,	12.00	

J. de VILLEFORTE & CIE.

ST. JULIEN,	4.50	5.50
ST. ESTEPHE, imported in wood,	5.00	6.00
VIN ORDINAIRE, without labels,	5.00	6.00

BARTON & GUESTIER.

CHATEAU MARGAUX, 1870	27.00	
" " 1874,	26.00	
CHATEAU LATOUR, 1875,	25.00	
CHATEAU LAFITE, 1868,	29.00	
" " 1874,	26.00	27.00
CHATEAU LEOVILLE, 1875,	18.00	
CHATEAU BEYCHEVILLE, 1870,	16.00	17.00
CHATEAU BEYCHEVILLE, 1878,	14.00	15.00
BRANE CANTENAC, 1875,	17.00	18.00
PONTET CANET, 1878,	12.00	13.00
CHATEAU DU GALLAND, 1874,	10.00	11.00
ST. JULIEN, 1878,	8.00	9.00

CLOSSMANN & CO.

CHATEAU MALLERET, 1881,	8.50	9.50

N. JOHNSTON & SON.

ST. JULIEN,	5.50	6.50

SEIGNOURET FRERES.

CHATEAU DILLON, 1881,	7.00	8.00

JULES CLAVELLE.

CHATEAU LAROSE,	12.00	13.00
PONTET CANET,	9.00	10.00

CALIFORNIA.

EDGE HILL CABINET,	7.00	8.00

SAUTERNES.

A. de LUZE & FILS,

	Per Case. 1 doz. bots.	2 doz. ½ bots.
CHATEAU YQUEM, 1869,	35.00	36.00
" " 1879, Lur Saluces,	20.00	21.00
HAUT SAUTERNE, 1875,	15.00	16.00
SAUTERNE, 1878,	9.00	10.00
BARSAC, 1870,	8.00	9.00
GRAVES, 1878,	7.00	8.00

J. de VILLEFORTE & CIE.

SAUTERNE, SUPERIEUR, imported in wood,	6.00	7.00

BARTON & GUESTIER.

HAUT SAUTERNE, 1869,	15.50	16.50
VIN DE GRAVES, 1874,	9.00	10.00

JULES CLAVELLE.

HAUT SAUTERNE,	14.00	15.00
* * * SAUTERNE,	13.00	14.00
* * SAUTERNE,		11.00
* SAUTERNE,	8.00	9.00

BURGUNDIES.

		Per Case. 1 doz. qts.	2 doz. pts.
ROMANEE,	1875,	26.00	
CLOS DE VOUGEOT,	1875,	26.00	
CHAMBERTIN,	1875 and 1878,	23.00	24.00
NUITS,	1875 and 1878,	14.00	15.00
POMMARD,	1878,	13.00	14.00
BEAUNE,	1878 and 1881,	11.00	12.00
MACON,	1881,	10.00	11.00
CHABLIS,	1875 and 1878,	13.00	14.00
BEAUJOLAIS,	1875,	8.50	9.50
SPARKLING RED,		21.00	23.00

On Wines over $6.00, 50 cents case discount in 5 case lots; others, 25 cents case discount in 5 case lots. This rule applies to Clarets, Sauternes, Burgundies and Hocks only.

PRICES SUBJECT TO CHANGE.

HOCK AND MOSELLE WINES.

D. LEIDEN, Cologne.	Per Case. 1 doz. qts.	2 doz. pts.
JOHANNISBERGER CABINET, YELLOW SEAL, 1868,	24.00	*
STEINWEIN, 1868,	20.00	21.50
LIEBFRAUMILCH, 1875,	18.00	*
RUDESHEIMER, 1875,	14.00	15.00
HOCKHEIMER, 1875,	12.00	13.00

D. LEIDEN, Cologne.	Per Case. 1 doz. qts.	2 doz. pts.
NEIRSTEINER, 1875,	10.00	11.00
LAUBENHEIMER, 1874,	9.00	10.00
ZELTINGER, (Moselle,) 1876,	8.75	9.75
BODENHEIMER, 1875,	8.00	9.00
BRAUENBERGER,	7.25	8.25
SPARKLING MOSELLE,	20.00	22.00

R. SCHLUMBERGER'S AUSTRIAN RED VOSLAU WINES.

		Per Case. 1 doz. qts.	2 doz. pts.
No. 112.	RED VOSLAUER,	9.00	10.00
No. 113.	" Goldeck,	12.00	13.00
No. 114.	" " Cabinet, white label,	15.00	16.00
No. 115.	" " " green label,	20.00	21.00

MINERAL SPRING WATERS.

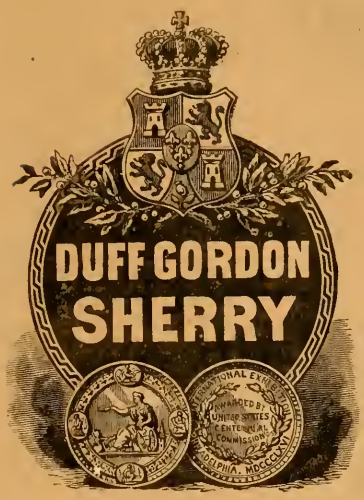
FOREIGN.

	Per case.	Per doz.	Per bot.
VICHY, Elizabeth, St. Marie, Larbaud, Cases, 50 bottles,	8.50	2.15	.20
Grand Grille, Hauterive, Celestins, Hopital, Cases, 50 bottles,	9.40	2.35	.20
German Selters, Hampers, 50 quart jugs,	6.00	1.75	.15
" " 50 pint jugs,	4.50	1.25	.12
Apollinaris, Quarts, glass, cases, 50 bottles,	7.50	2.00	.18
Pints, glass, cases, 100 bottles,	10.50	1.40	.13
Sulis (of Bath, Eng.) Quarts, cases, 50 bottles,	7.50	2.00	.18
Pints, cases, 100 bottles,	10.50	1.40	.13
Mattoni Giesshubler,	7.50	2.00	.18
Rosbach,	7.50	2.00	.18
Schweppe's Soda Water, casks, 10 dozen bottles,	12.50	1.30	.12
Hunyadi Janos Water, cases, 50 bottles,	11.50	3.00	.25
Friedrichshall Bitter Water, cases, 50 bottles,	11.50	3.00	.25
Pullna Bitter Water, cases, 50 jugs,	7.00	2.00	.20

DOMESTIC.

	Per case.	Per doz.	Per bot.
Clysmic, Quarts, cases, 50 bottles,	7.00	1.90	.18
Pints, cases, 100 bottles,	11.00	1.40	.13
Hathorn, Congress, Empire, Quarts, cases, 2 dozen bottles,	5.00	2.75	.25
Pints, cases, 4 dozen bottles,	6.25	1.65	.15
Buffalo Lithia Water, half gallons,	5.50	5.50	.50

PRICES SUBJECT TO CHANGE.



SHERRIES

OF OUR OWN

Direct Importation

FROM

MESSRS. DUFF GORDON & CO.

PORT ST. MARY'S, SPAIN.

	Per gal.	Per bot.	Per doz.
CENTENNIAL MEDAL,			
Brown, rich and fruity,		3.00	29.00
Pale, rich and fruity,	10.00	2.50	25.00
Received the First Premium at the Centennial Exhibition, 1876.			
AMONTILLADO, very pale and dry, Many years in bottle.		3.00	30.00
AMONTILLADO, old dry Solera,	8.00	2.00	20.00
OLOROSO, rich and fruity, Many years in wood.	7.00	1.75	17.50
OLD SOMERSET, light, medium, dry dinner wine,	6.00	1.50	15.00
SUNSHINE SOLERA, The perfection of a light, natural, dry wine.	5.50	1.40	14.00
VETERANO, pale, A full-flavored wine.	5.00	1.25	12.50
VETERANO, brown, same grade, Not excessively dark.	5.00	1.25	12.50
GENEROSO, Pale,	4.00	1.00	10.00
PASTO, Pale,	3.00	.75	7.50
COCINA, for cooking purposes, A good, sound wine.	2.00	.50	5.00
MANZANILLA SUMMER SHERRY,		.75	7.50

PRICES SUBJECT TO CHANGE.

BRANDIES.

OLD LANDED.	Per bot.	Per doz.	Per gal.
Vassal, 1831,	5.00	50.00	
E. S. O. P.,	4.00	40.00	
Barton & Guestier, Cognac Vierge,	3.00	33.00	12.00
Hennessy, Gold Seal, (dark)	3.50	37.50	15.00
" 1858,	2.75	27.50	11.00
Martell, London Dock,	2.50	25.00	10.00
" 1869,	2.25	22.50	9.00
Otard, 1875,	2.00	20.00	8.00
" " London Dock, (dark)	2.00	20.00	8.00
Rochelle, 1880,	1.50	15.00	6.00
White,	1.00	11.00	4.50
Cherry,	1.00	10.00	4.00
American,	1.00	10.00	4.00

RUMS.

London Dock Jamaica, 1855,	3.00	30.00	12.00
Very Old Jamaica,	1.60	16.00	6.50
St. Croix,	1.40	14.00	5.50
Bay, genuine distilled, (large bottles),	.75	7.50	3.00
" " " (small bottles),	.40	4.00	
Old Medford, 1858,	3.00	30.00	
" 1870,	1.50	16.00	6.00
" 1881,	1.00	10.00	4.00
Medford, new,	.50	5.50	2.00

WHISKIES.

Irish, very old,	1.75	17.50	7.00
Jameson's Irish, Magnums,	2.50	25.00	
Malt Scotch,	2.00	21.00	7.00
Glen Garry, Scotch, Imperial, quart jugs,	2.50	25.00	
Gold Seal Rye,	2.00	21.00	8.00
Gold Seal Bourbon,	2.00	21.00	8.00
Monogram Rye,	1.50	16.00	6.00
Very Old Rye,	1.50	15.00	5.50
Old Wheat,	1.50	15.00	5.50
Finest Old Bourbon,	1.50	15.00	5.50
Choicest Old Bourbon,	1.25	12.50	4.00
Blue Grass Bourbon, Spring 1880,	1.15	11.50	3.50
Monongahela,	1.00	10.00	3.00
Golden Sickle Rye, No. 1. (These goods come into our hands directly from the still.)	1.65	17.00	6.50
" " " No. 2,	1.25	12.50	4.00
Golden Sickle Bourbon, No. 1,	1.50	15.00	5.50
" " " No. 2,	1.25	12.50	4.50
Rock Candy and Pure Rye Whiskey, 7 years old,	1.00	10.00	3.50
High Proof Pure Alcohol,	.70	8.00	2.75

PRICES SUBJECT TO CHANGE.

GIN.

	Per bot.	Per doz.	Per gal.
Finest Quality, in jugs,	1.12	13.00	
Weesp's Fish,	1.00	11.00	4.00
Honeysuckle,	1.00		4 00
Old Tom, Booth's,	1.00	10.00	4.00
A. V. H., Magnums, (Cases of 15, $20.00.)	1.50	16.50	
Gunn's Specific,	1.00	10.00	4.00

MADEIRA WINES.

Old Madeira.			
Surcel, 1820, Bual, 1840, } blended,	6.00	60.00	
Old Monterios,	3.00	30.00	
Leacock,	1.50	15.00	6.00
Woodhouse (Marsala), very old,	1.00	10.00	3.50
" "	.50	5.50	2.00

PORT WINES.

Star and Garter,	3.00	30.00	
Old White,	3.00	30.00	
Old Port, (bottled 1874,).	2.75	27.50	
Old London Dock, 27 years in wood,	2.50	25.00	10.00
Alto Douro,	1.75	17.50	7.00
Old Oporto,	1.25	12.50	5.00
Tarragona,	.50	5.00	1.75

SWEET WINES.

Canary Malmsey,	1.00	10.00	4.00
Sweet Malaga,	.75	7.50	3.00

SACRAMENTAL WINES.

Lagryma Christi,	.75	7.50	3.00
Dry Malaga,	.75	7.50	3.00

Recommended by the Bishop of Malaga as pure.

AMERICAN WINES.

Dry Catawba,	.40	4.50	
Sweet Catawba,	.40	4.50	1.50
Angelica,	.40	4.50	1.50
Port,	.40	4.50	1.50
Muscatelle,	.40	4.50	1.50
Sherry,	.40	4.50	1.50

HUNGARIAN WINES.

Tokayi Aszu. Imperial,	3.00	30.00
Tokayer Ausbruch, 1863,	1.75	19.00
Tokayer, White Star, 1874,	1.25	12.00
No. 1, Tokayer Imperial, 1866,	3.00	30.00
No. 2, Tokayer Cabinet. 1868,	2.00	20.00
No. 3, Tokayer Ausbruch,	1.50	15.00
No. 4, Riesling Ausbruch, (Large Bottles,)	1.25	12.50
No. 5, Ruxter Ausbruch,	1.00	11.00

ITALIAN WINES.

Duke Salviati Chianti, Quarts,	1.00	11.00
Pints,	.60	6.50

PRICES SUBJECT TO CHANGE.

CORDIALS.

WIJNAND FOCKINK'S,	Orange Curacao,	per qt.	1.50	per pt.	.80
	White Curacao,	"	1.50	"	.80
	Annisette,	"	1.50	"	.80
	Cherry Cordial,	"	1.50		
	Maraschino,	"	1.50		
	Creme de Noyeaux,	"	1.50		
	Eau de Vie de Dantzic,	"	1.50		
ED. PERNOD,	Absinthe,	"	1.50		
	Kirschenwasser	"	1.75		
KUMEL, RUSSIAN ALLASH,				per pt.	1.25
KUMEL, GILKA,				"	1.00
BENEDICTINE,		per qt.	2.00	"	1 10
L. GARNIER, Le Grand Chartreuse,	Yellow,	"	2.25	"	1.25
	Green,	"	2.75	"	1.50
ZARA MARASCHINO,	Plain,	"	1.10	"	.60
	Crema,	"	1.75		
AYA PANA,		"	1.25		
COPENHAGEN CHERRY,		"	1.50	per pt.	.75
DRY CURACAO, ANNISETTE,	Pitchers, per half pt. .65	"	2.00	"	1.10

PUNCHES,

A. Roeder, Wiesbaden, Jamaica,	large,	per bot.	1.75	per doz.	17.00
	small,	"	1.00	"	11.00
Arrack,	large,	"	1.75	"	17.00
	small,	"	1.00	"	11 00
Mrs. Dunlap,	large,	"	1.00	"	11.00
	small,	"	.55	"	5.50

F. CAZANOVE. Bordeaux, Superior Cordials,

Creme de Mandarine,	Quarts,	"	1.75	"	20.00
	Pints,	"	.90	"	10.50
Creme de Pekoe,	(Satin Covered Bottles)	"	2.25	"	25.00
Creme de Vanille,		"	1.75	"	20.00
Eau d'Or,	(Large Square Bottles)	"	2.00	"	23 00
Grand Champagne,	(Blue Glass Jugs)	"	2.00	"	23.00
Assorted Cordials,	(Crystal Decanters)	"	2.00	"	23.00
Pere Kermann,	(Rival of Chartreuse) Quarts,				
	Green,	"	1.75	"	20.00
	Yellow,	"	1.75	"	20.00
ALICENE,		"	1 50	"	16.00
GREEN GINGER,		per qt.	.55	"	6.25
RASPBERRY,		"	.55	"	6.25

BITTERS.

VERMOUTH,	Veuve Dolin Chambery,	per qt.	1.00		
"	Sola,	"	.60		
ANGOSTURA,				per pt.	.75
BOKER'S,		"	1.12	"	.65
FIELD'S ENGLISH ORANGE,		"	1.00		
HOSTETTERS,		"	1.00		
STOUGHTON'S,		"	.75		

PRICES SUBJECT TO CHANGE.

FOREIGN AND DOMESTIC ALES, PORTER, CIDER AND LAGER BEER.

		Per bot.	Per doz.	Per doz. in original packages.
Bass & Co.'s Pale Ale, Foster's Bottling,				
Champagne bots.,	Quarts,	.30	3.15	3.05
	Pints,	.20	2.00	1.95
Guinness' Porter, Foster's Bottling,				
Champagne bots.,	Quarts,	.25	2.95	2.90
	Pints,	.15	1.80	1.75
Bass & Co.'s Pale Ale, McMullen's Bottling, (WHITE LABEL,)	Quarts,	.30	3.10	3.07½
	Pints,	.20	1.90	1.87½
Dog's Head Bass, Champagne Bots,	Quarts,	.25	2.90	2.87½
	Pints,	.18	1.90	1.85
Burke's Light Sparkling Ale,	"	.18	1.90	1.85
Muir & Son's Scotch Ale,	"	.18	1.90	1.85
Tivoli Beer, (Berlin,)	"	.20	2.25	2.15
Kaiser Beer, (Bremen,)	"	.20	2.00	
Culmbacher Beer, (Bavaria,)	"	15	1.75	
Dublin Ginger Ale, Bewley & Draper's,		.12	1.25	1.20
Belfast Ginger Ale, Cantrell & Cochrane's,				
Light Sparkling Bitter Ale,	Quarts,	.25	2.75	
	Pints,	.15	1.75	

	Per bot.	Per doz.
Nicholson's Liquid Bread,	.30	3.25
Hoff's Malt Extract, (Tarrant's)	.30	3.25
" " " (Eisner's)	.35	3.75

Massey's Philadelphia Porter,	Quarts,	2.40
	Pints,	1.50
	Half Pints,	1.75
Pure Refined Cider,	Quarts,	3.00
	Pints,	2.00
	Half Pints,	1.75
Schalk's Export Lager Beer, Pints,		1.00

	Per Case, 1 doz. qts.	2 doz. pts.
Carte Blanche Cider,	3.50	4.50

Prices include bottles.

PRICES SUBJECT TO CHANGE.

NON-ALCOHOLIC BEVERAGES.

	Per bot.	Per doz.
ROSE'S		
Lime Juice, . . .	.30	3.50
MACKIE'S		
Green Ginger Cordial, Raspberry, "	.55	6.25
ROSS' RASPBERRY VINEGAR.		
Quarts, ...	.60	6.50
CROSSE & BLACKWELL'S		
Raspberry Vinegar, .	.35	4.00
GRAPE MILK.		
Quarts, ...	.30	3.50
Pints, ...	.20	2.25
BEWLEY & DRAPER, DUBLIN.		
Ginger Ale, . . .	.12	1.25
CANTRELL & COCHRANE, BELFAST.		
Ginger Ale, . . .	.12	1.25
THEO. METCALF & CO.		
Syrup of Lemon, Raspberry, Strawberry, Red Orange, Blackberry, Red Currant, Cherry, Pineapple, Sarsaparilla, Orgeat, Ginger, Coffee, Vanilla, Limes, Raspberry Vinegar. Raspberry Shrub.	.75	7.50
JOSEPH T. BROWN & CO.		
Syrup of Florida Orange, Limes, Lemons, Limes and Pines, Raspberry, Strawberry, Pineapple, Coffee, Vanilla, Ginger, Orgeat, Sarsaparilla, Raspberry Vinegar. Raspberry Shrub.	.60	6.00

CASWELL, HAZARD & CO.'S

COCA WINE.

Per Bottle, ...	1.00
Per Dozen, ...	11.00

NICHOLSON'S Liquid Bread,

AN IMPROVED MALT EXTRACT

Containing only two and eighty-four one-hundredths per cent. of alcohol, which is less than many so-called Non-Alcoholic Beverages.

LIQUID BREAD

May be used with profit by NURSING MOTHERS, DEBILITATED PERSONS, of either sex or at any age, persons troubled with INSOMNIA, children whose appetite is poor. DYSPEPTICS and those whose food does not easily assimilate.

Per bottle. .30 Per doz 3.25

Goods delivered daily in

CAMBRIDGE, BROOKLINE, LONGWOOD, ROXBURY, JAMAICA PLAIN, DORCHESTER, CHARLESTOWN, SOUTH BOSTON,

The Year Round.

During the Summer Months we deliver in

MAGNOLIA, BEVERLY FARMS, BEVERLY, MANCHESTER, MARBLEHEAD, SWAMPSCOTT, LYNN, NAHANT, COHASSET, NANTASKET, HULL, HINGHAM, NEWPORT.

PRICES SUBJECT TO CHANGE.

CIGAR DEPARTMENT.

HAVANA CIGARS.

EL LEON DEL REY.

	Per 100
St. Andreas, 20th,	$7.70
Pequenos, 20th,	9.50
Londres Fino, 1cth,	9.50
Panetelas, 10th,	9.70
Concha Regalia, 20th,	9.50
Marquiseta, 20th,	11.00
Comme il Faut, 20th,	12.00
Londres Imperiales, 10th,	12.00
Preciosas, 40th,	14.00
Esquisitos, 20th,	15.00
Bouquet, 40th,	16.00
Reina Victoria, 20th,	17.70
Eminentes, 40th,	20.00
Escepcionales, 40th,	22.00
Sublimes, 40th,	25.00

COSMOPOLITANA.

Panetelas, 20th,	9.00
Conchas, 20th,	10.00
Selectas, 20th,	11.00
Londres Fino, 10th,	12.00
Trabucos, 20th,	12.00
Londres Imperiales, 20th,	13.00
Petit Ducs, 40th,	14.00
Matinee, 40th,	14.00
Regalia Britanica, 20th,	16.00
Bouquet, 40th,	17.00
Regalia Fina, 40th,	18.00

H. UPMANN.

Entre Actos, 10th,	8.00
Biscuit, 20th,	14.00
Regalia Especiales, 20th,	15.50
High Life, 40th,	16.00
Preciosos	17.00
Regalia Britanica, 20th,	18.00
Reina Victoria, 10th,	19.50

FLOR DE CUBA.

Londres Imperiales, 10th,	13.50
Regalia Chica, 20th,	13.70
Esquisitos, 20th,	15.70
Bouquet, 40th,	20.00
Imperiales, 20th,	25.00

ELEGIBLE.

	Per 100
Caprichos, 20th,	$7.00
Petit Ducs, 20th,	9.00
Camelias, 20th,	10.00
Bouquet, 40th,	14.00

ILUSION.

Reina Victoria, 10th,	12.00
Regalia Britanica, 20th,	12.00
Perfectos, 40th,	14.00

ROMEO & JULIETA.

Princesas Finas, 10th,	9.70
Panetelas, 10th,	10.70
Escepcionales, 40th,	24.70

LA GRANADINA.

Reina Fina Especiales, 20th,	11.00

HENRY CLAY.

Coquetas, 10th,	8.50
Concha, N.P.U., 20th,	9.00
Reina Fina, 10th,	10.00
Concha Especiales, 20th,	10.00
Regalia Comme il Faut, 20th,	11.00
Londres Fino Especiales, 10th,	11.50
Panetelas, 20th,	12.00
Victoria, 20th,	12.00
Bouquets, 40th,	16.00
Reina Victoria, 10th,	17.20
Patriotas, 20th,	17.50
Perfectos, 40th,	19.50
Predilictos de S. S. P., 20th,	26.00

EL VEGUERO.

Damas, 20th,	5.50
Concha Especiales, 20th,	8.00
Concha Extra Fina, 20th,	9.00
Panetelas, 10th,	9.50
Petit Bouquet, 40th,	10.00
Bouquet, 40th,	11.00
Reina Victoria, 10th,	12.00
Regalia Britanica, 20th,	13.00
Escepcionales, 40th,	14.00

PRICES SUBJECT TO CHANGE.

HAVANA CIGARS (*Continued*).

DESIGNIO.

	Per 100
Panetelas, 20th,	$11.00
Londres First, 10th,	12.00
Especiales, 20th,	16.00
Sublimes, 40th,	18.00
Reina Victoria, 10th,	19.00
Perfectos, 40th,	20.00

CAROLINA.

Princesas Finas, 10th,	9.20
Concha, 20th,	9.50
Media Regalia, 20th,	12.00
Esquisitos, 20th,	14.00
Perfectos, 40th,	19.00

CARBAJAL.

Panetelas, 10th,	8.50
Preciosos, 20th,	11.00
Regalia de Conchas, 20th,	11.00
Regalia Especiales, 20th,	15.00

LA CATALINA.

Camelias, 20th,	13.00
Reina Victorias, 10th,	21.00
Escepcionales, 20th,	25.00

FLOR DE YNCLAN.

Princesas, 10th,	9.00
Concha Finas, 20th,	11.00
Reina Victoria, 20th,	18.00

EL CONDOR.

Concha Especiales, 20th,	7.00
Concha Regalia, 20th,	9.00
Esquisitos, 40th,	12.00

VILLAR & VILLAR.

Deliciosos, 40th,	16.00
Bouquet, 40th,	20.00

ESPANOLA.

Princesas, 10th,	9.00
Concha Finas, 20th,	10.00
Panetelas, 10th,	11.00
Camelias, 40th,	12.00
Londres, 10th,	12.00
Regalia Especiales, 20th,	15.00

ESPANOLA (*Continued*).

	Per 100
Petit Bouquets, 40th,	$16.00
Para Nobleza, 20th,	18.00
Reina Victoria, 10th,	17.00
Esquisitos, 40th,	18.00
Tete a Tete,	19.00
Rothschild, 20th,	20.00
Perfectos, 20th,	24.00

FLOR DEL TOBACCO.

Concha Finas, 20th,	9.00
Londres Fino, 10th,	9.50
Reina Extra Fina, 20th,	10.00
Bouquet, 40th,	12.00
Regalia Britanica, 20th,	13.00
Comme il Faut, 40th,	15.00
Escepcionales, 40th,	18.00

CABANAS.

Londres, Third, 10th,	9.50
Panetelas, 10th,	10.50
Londres, First, 10th,	12.20
Brevas, 10th,	13.50
Eminentes, 40th,	19.00

LA MIEL.

Concha Especial, 20th,	8.00
Concha Finas, 20th,	9.50
Bouquet, 40th,	10.00
Especiales, 40th,	11.00
Reina Victoria, 10th,	14.00

FIGARO.

Operas, 10th,	6.50
Bouquet, 40th,	10.00
Regalia Comme il Faut, 40th,	11.00
Escepcionales, 40th,	15.00

LA COMERCIAL.

Regalia de Concha, 20th,	11.00
Predilectos, 20th,	17.00
Reina Victoria, 10th,	18.00

BELINDA.

Concha Bouquets, 20th,	10.00
Deliciosos, 20th,	15.00
Bouquet, 40th,	15.00

PRICES SUBJECT TO CHANGE.

HAVANA CIGARS (*Continued*).

PEDRO MURIAS.

	Per 100
Concha Finas, 20th,	$10.50
Londres, First, 10th,	11.50

CORONA.

Reina Victoria, 10th,	19.50

FLOR DEL PURO HABANO.

Perfeccionados, 10th,	13.00

ANTONIO MURIAS.

Londres, First, 10th,	12.00

BOCK & CO.

GOLDEN EAGLE.

Damas Finas, 20th,	9.50
Concha Especiales, 20th,	10.00
Panetelas, 20th,	11.00
Concha Finas, 20th,	11.00
Londres Finos, 10th,	12.00
Trabucos, 20th,	13.00
Bock Favoritas, 20th,	15.00
Cazadores, 40th,	16.00
Regalia Britanica, 20th,	16 00
Reina Victoria, 20th,	18.00
Castelares, 40th,	18 00
Escepcionales, 20th,	27.00

LAS PERLAS.

Londres, 10th,	11.00
Regalia Comme il Faut, 20th,	11.00
Selectos, 40th,	12.00
Regalia de la Reina Fina, 40th,	13.00
Regalia Especiales, 20th,	13 00
Bouquet, 40th,	15.00
Escepcionales, 40th,	21 00

LA VENUS.

	Per 100
Zarzuelas, 20th,	$11.00
Brevas, 10th,	11.00
Deliciosos, 10th,	12.50
Rothschild, 40th,	13.00
Regalia Britanica, 20th,	13.70

MANUEL GARCIA.

Concha Finas, 20th,	11.00
Petit Bouquet, 40th,	12.00
Comme il Faut, 20th,	12.50
Bouquet, 40th,	15.00
Regalia Britanica, 20th,	10.00

LA VENCEDORA.

Entre Actos, 10th,	7.00
Panetelas, 20th,	12.00
Duquesas, 20th,	16.00
Castelares, 40th,	18.00

BENITO SUAREZ.

Regalia Britanica, 20th,	13.00
Perfectos, 40th,	14.00
Escepcionales, 40th,	16.00

LA LOLITAS.

Selectos, 40th,	11.00
Regalia Especiales, 40th,	12.00
Reina Victoria, 20th,	12.00

LEGITIMIDAD.

Concha Finas, 20th,	11.00
Petit Bouquet, 40th,	12.00

LA INTIMIDAD.

Preciosas, 40th,	14.00

FLOR DE MURILLO.

Petit Bouquet, 40th,	17.00

OLD FASHION.

Plantation, 40th,	12.00

KEY WEST CIGARS.

EL TESORO.

	Per 100
Adelaide, 20th,	$7.00
Panetelas, 20th,	8.00
Concha Especiales, 20th,	8.50
Londres Imperiales, 20th,	9.00
Bouquet, 40th,	10.00

LA ROSA.

Adelaide, 20th,	$7.00
Londres Fino, Extra, 10th,	9.00

PRICES SUBJECT TO CHANGE.

DOMESTIC CIGARS.

METROPOLITAN.

	Per 100
Conchitas, 20th,	$8.00
Conchas, Finas, 20th,	9.00

HUMBOLDT.

Coquetas, 20th,	4.50
Victorias, 20th,	6.00
Bouquet, 40th,	6 00

WALTER SCOTT.

Coquetas, 20th,	4.50
Victorias, 20th,	6.00

LAS FILIPINAS.

Opera Reina, 10th,	5.70

MARIONA.

Bouquet, 20th,	4.50

BRIANZA.

	Per 100
Bouquet, 40th,	$7.00

EUDORA.

Esquisitos Finos, 40th,	8.00

LA BELLE DE CUBA.

Bouquet, 40th,	7.00

OURS.

Perfectos, 40th,	11.00

FATIMA.

Regalia Graciosas, 20th,	4 00

LA FLOR DEL ESTE.

Londres Elegantes,	7.00
By the box of 250,	6.70

MANILLA.

Extra,	8.00

DOMESTIC CIGARETTES.

	Per 1,000
Caporal, 20s,	$4.20
" Sweet, 20s,	4.20
" ½ 20s,	5.00
Richmond Gem, 20s,	4.20
Vanity Fair, 20s,	4.20
Rex, 20s,	4.00
Old Judge, 20s,	4.20
Honradez, 20s,	4.20
Caporal, Sweet, Cork Mouthpiece, 10s,	7.00
Opera Buffs, 20s,	$4.50
Virginia Bright, 20s,	4.20
Al Sihah, 100s,	12.50
Evening Calls, 20s,	7.00
Richmond Straight Cut, No. 1,	7.00
Sportsman's Caporal, 20s,	6.50
Kinney Bros. Straight Cut, 20s,	6.50
Kimball's Straight Cut, 20s,	7.00
Kinney Bros. Straight Cut Full Dress, 20s,	7.50

LONDON CIGARETTES.

PHILIP MORRIS & Co.

	Per 100
Derby,	$2.50

RUSSIAN CIGARETTES.

	Per 100
La Ferme, No. 79,	$1.50
" No. 215,	1.50
" No. 66,	1.75
" No. 66 A,	1.75
La Ferme, No. 69,	$2.00
" No. 24,	2.50
Assorted Boxes,	2.00

EGYPTIAN CIGARETTES.

	Per 100
Tewfik, 100s,	$2.50
Cairo Beauties, 100s,	3.50
Cairo Beauties, 20s,	$3.50

TOBACCO.

BAGLEY'S CUT CAVENDISH.

½ lb. Cans, per lb.	$1.00

PRICES SUBJECT TO CHANGE.

TOILET DEPARTMENT.

LUBIN, PARIS.

SOAPS.

	Each.	Per Doz.
Assorted, Small,	$0.30	$3.50
" Medium,	.45	5.00
" Large,	.65	7.50
White Rose and Rose, Small,	.33	3.75
" " " Medium,	.55	6.00
" " " Large,	.80	9.50

LIST OF ODORS.

Hibiscus,	Heliotrope,	Musk,
Jockey Club,	Ylang Ylang,	Rose Geranium,
Violet,	Marechale,	Magnolia,
New Mown Hay,	Mille Fleurs,	Upper Ten,
Essence Bouquet,	Patchouli,	Bouquet Caroline,
West End,	Frangipani,	Sweet Briar,
Mignonette,		

EXTRACTS.

1 oz. Assorted,	$0.55	$6.50
2 oz. "	1.00	11.00
4 oz. "	1.60	18.00
8 oz. "	3.00	35.00
26 oz. "	8.00	9.00

LIST OF ODORS.

Orange Blossom,	Essence Bouquet,	Wild Olive,
May Flower,	Upper Ten,	Marechale,
White Rose,	Violette,	Mille Fleurs,
Frangipani,	Wood Violet,	Musk,
Geranium Rosat,	Bouquet de Caroline,	Ocean Spray,
Jasmine d'Espagne,	Ylang Ylang,	Stephanotis,
Mignonette,	Heliotrope,	Tea Rose,
Moss Rose,	Magnolia,	Tubereuse,
New Mown Hay,	Opoponax,	Verbena,
Patchouli,	Violette de Parme,	Jockey Club,
Sweet Briar,	Lily of the Valley,	West End.

TOILET POWDERS.

¼ lb. Papers, Rose, " " Violet,	$0.15	$1.80
Blanc de Perle, Fine,	.45	4.50
" " Superfine,	.95	11.00
Violet, in Boxes,	.70	8.00

WATERS, OILS AND COSMETICS.

Eau de Cologne, 4 oz.,	$0.60	$7.00
Pomade, China Pots,	.80	9.00
Eau de Toilette, Small,	.85	9.50

PRICES SUBJECT TO CHANGE.

LUBIN, Paris (*Continued*).

WATERS, OILS AND COSMETICS.

	Each.	Per Doz.
Eau de Toilette, Large,	$2.25	$24.00
" " Extra Large,	5.00	58.00
Violet Water, Small,	1 15	13.50
" " Medium,	2.15	24.75
Lavender Water, Medium, Distilled,	.60	6.25
" " Large, "	1.00	10.50
" " Medium, Amber,	.75	8.00
" " Large, "	1.40	14.50
Brillantine, 1 oz., Assorted Odors,	.60	7.00
" 2 oz., " "	.85	10.00
Huile Antique, 1 oz., " "	.50	5.75
Cosmetics, Small,	.40	4.50
" Medium,	.50	5.50
Cire á Moustaches,	.30	3.25
Cold Cream, China Pots,	.80	9.00
Shaving Cream, China Pots, Assorted,	.70	8.25
" " " " Rose,	.90	10.00
Fumigating Pastilles, Small,	.35	4.00
" " Large,	.80	9.25

E. COUDRAY'S SOAPS, Paris.

295.	Lettuce,	$0.25	$3.00
294.	Violette de Parme,	.30	3.25
226.	A la Violette de Bois,	.25	2.50
299.	Glycerine,	.25	3.00
297.	White Rose,	.30	3.25
300.	Jockey Club,	.25	3 00
333.	Violette de Parme,	.40	4.50
339.	Opoponax,	.35	4.00
294.	Hygenique Dulcifié, Asst.,	30	3.25
311.	Perfume de Violettes,	.30	3.25
301.	Au Lait de Concombers,	.30	3.25
35.	Au Miel,	.10	1.10
36.	Du Guimauve,	.10	1 10
336.	Lacteine,	.35	4.00
341.	Linoline,	.35	4.00
328.	Jasmin d' Espagne,	.40	4.50
344.	Primavera,	.40	4.50
327.	Parfume de Fleurs,	.35	4.00
14.	Monstres,	.20	2.25
84.	Poncine,	.20	2.25
398.	Lettuce Shaving Cream, China Pots,	.35	4.00
1743.	Eau de Toilette Verveine,	.60	7.00
1772.	" " Primavera,	.75	8.50
1645.	Lavender Water, Amber,	.65	7.00
L.	" " " Blanche,	.65	7.00
1593.	Lavender Water, distilled,	.45	4.75
M.	" " "	.60	6.50
O.	Rhum et Quinine	.45	4.75
1152.	Eau de Quinine	.40	4.25
988.	Brillantine, Small,	.30	3.25
989.	" Large,	.40	4.25

PRICES SUBJECT TO CHANGE.

E. COUDRAY'S SOAPS, Paris (*Continued*).

		Each.	Per Doz.
1161.	Bandoline,	$0.10	$1.15
1164.	"	.15	1.60
1165.	"	.20	2.00
1166.	"	.25	2.50
940.	Cosmetics, White, Black, Brown,	.10	.95
942.	" " " "	.15	1.75
F.	" Extra Fine,	.40	4.25
1014.	Oil, Assorted Odors,	.15	1.75
1015.	"	.20	2.25
1016.	"	.25	2.75
1017.	"	.30	3.25
2136.	" Primavera,	1.50	16.00
1635.	Fumigating Pastilles,	.12	1.35

POMADE.

490	Glass, Assorted Odors,	$0.15	$1.60
491.	" " "	.20	2.25
492.	" " "	.30	3.25
493.	" " "	.50	5.50
510.	In Tins, " "	.40	4.00
511.	" " "	.50	5.50
600.	Porcelain," "	.40	4.00
616.	Glass, " "	60	6.50
666.	" " "	.65	7.50
980.	Hongroise, Glass, Assorted Odors,	.15	1.60
981.	" Porcelain, " "	.25	2.75
978.	" Glass, " "	.40	4.00

POWDERS.

2536.	Extra Fine, oval boxes,	$0.25	$2.75
2507.	Fleur de Riz,	.15	1.60
2525.	Violet et Marechale,	.35	3.75
2520.	Primavera, Extra Fine,	.40	4.50
2575.	Liquid Vinegar Rouge,	.15	1.75
2604.	Liquid Blanc,	.35	3.75
2208.	Extract Otto of Rose,	.35	3.75

COLOGNE.

Concentrée,	No. 1492.	$0.90	$9 50
"	" 1493.	1.50	16.50
"	" 1494.	2.50	27.50
Fashionable	" 1497.	.70	8.50
"	" 1498.	1.25	14.00
"	" 1499.	2.50	27.50

E. PINAUD, Paris.

SOAPS.

97.	May Flower,	$0.40	$4.50
159.	Hebe's Milk,	.35	4.00
68.	Lettuce,	.35	4.00
149.	Ixora Breoni,	.35	4.00
162.	Violette de Parme,	.40	4.50
74.	Brisa de las Pampas,	.40	4.50

PRICES SUBJECT TO CHANGE.

E. PINAUD, PARIS (*Continued*).

SOAPS.

		Each.	Per Doz.
205.	Opoponax,	$0 40	$4.50
135.	Small Size Rose,	.15	1.75
184.	" " Violet,	.15	1.75
221.	Shaving Cream, Milk of Roses, in Pots,	.60	6.50

QUADRUPLE ESSENCES.

2962.	Violettes de Parme, Small,	$0.70	$8.00
2963.	" " Medium,	1.00	11.00
3039.	" " Large,	1.50	17 00
2965.	" " Extra Large	3.00	33.00
2310.	Brisa de las Pampas,	1.00	11.00
2190.	Opoponax,	1.00	11.00
2327.	Aida,	1.00	11.00
2284.	Ixora Breoni, Medium	1.00	11.00
2288.	" " Large,	1.50	16.00
2192.	Persian lilac,	1.00	11.00
2134.	Ylang Ylang,	1.00	11.00

LOTIONS & WATERS for the Hair.

2673.	Vegetable Extract of Ixora,	$0.75	$8.50
2636.	" " Rose	.75	8.50
2637.	" " Wood Violet,	.75	8.50
2690.	Eau de Quinine, Small,	.40	4.25
2702.	" " Large,	.75	8.50
2684.	Rum and Quinine	.40	4.50
2674.	Eau de Toilette, Ixora Breoni,	1.00	11.50
2672.	" " Opoponax,	.75	8.50
2687.	" " Violette de Parme, Small,	.90	9.50
2701.	" " " " Large,	1.75	19.00
2869.	Brillantine, Assorted Odors, Small,	.30	3.25
2868.	" " " Large,	.40	4.25
2859.	" " " Glass Stopper,	.50	5.75
815.	Cosmetics, White, Black, Brown,	.10	1.00
816.	"	.15	1.50
818.	"	.20	2.00
819.	"	.25	2.75
820.	"	.35	3.75
845.	" Extra Fine,	.50	5.50
2757.	Bandoline, Small,	.10	1.15
2756.	" Large,	.20	2.25
317.	Cold Cream, China Pots,	.35	4.00
810.	" " " " English,	.50	5.50
336.	Pomade, blue pots,	.50	5.50
982.	4 oz. Cologne Royal Neroli,	.50	5.50
2866.	Philocome Oil, Assorted Odors, round bottle,	.40	4.50

TOILET POWDERS.

4104.	Pinaud's Violette de Parme, Packages,	$0.15	$1.75
4083.	" " " "	.20	2.00
4102.	" " " "	.35	4.00
4074.	" " " Boxes,	.50	5.50

PRICES SUBJECT TO CHANGE.

PATEY & CO., London.

		Each.	Per Doz.
	English Cold Cream, China Pots,	$0.15	$1.60

L. T. PIVER, Paris.

3074.	Extract Corylopsys,	$0.75	$ 8.50
3102.	" Heliotrope, Blanc,	1.00	11.50
2472.	Lait d'Iris,	.50	5.50
2924.	Essence Violette,	.60	7.00
2860.	Savons Opoponax,	.40	4.50
2476.	" Au Lait d'Iris,	.40	4.50
1416.	" Au la Violette,	.40	4.50
3072.	" Au Corylopsys,	.45	5.00
1237.	" Suc de Laitues,	.40	4.50
53.	Pomade Molle de Boeuf,	.50	5.75
2934.	Violet Water,	1.00	11.50

WM. RIGER, SOAP, Frankfort, Germany.

2180.	Crystal Tablets,	$0.28	$3.00

HERMANN COLELL, Hamburg, Germany.

	Tar Soap,	$0.35	$3.50
4711.	White Rose and Glycerine Soap,	.15	1.75
4711.	Violet and Glycerine Soap,	.20	1.90

VINAIGRE DE TOILETTE.

	Société Hygiénique, Small,	$0.45	$5.00
	" Medium,		
	" Large,		
	Jean-Vincent Bully, Small,		
	" " Large,	.45	5 00
	Coudray's N, a la Violette,	.40	4.50
2718.	Pinaud's Ixora Breoni,	.50	5.75
2727.	Opoponax,	.50	.575

EECKELAER'S SOAPS, Brussels.

53.	Lettuce,	$0.20	$0.45
77.	Bouquet of Violets,	.25	.65
163	White Rose,	.25	.65
149.	Wood Violet,	.25	.65

COLOGNES AND EXTRACTS.

A. RALLET & CIE, Moscow, Russia.

	2 ounce glass,	$0.25	$2.90
	4 ounce,	.45	5.25
	8 ounce,	.85	9.50

CASWELL & HAZARD, NEW YORK.

No. 6.	4 ounce bottles,	$0.60	$6.00
	8 ounce, squat,	1.00	11.50
	8 ounce bottles,	1 00	11.50
	16 ounce bottles,	1.50	17.00
	32 ounce bottles,	2.75	30.00

PRICES SUBJECT TO CHANGE.

COLOGNES AND EXTRACTS (*Continued*).

JOHANN ANTON FARINA.

	Each.	Per Doz.
1 ounce, short,	$0.20	$2.00
4 ounce, short,	.50	5.75
4 ounce, long,	.50	5.75
8 ounce wicker,	.80	9 00

JOHANN MARIA FARINA.

2 ounce, short,	$0.25	$2.90
4 ounce, short,	.45	5.00
8 ounce, short,	.85	9.50
4 ounce, long,	.45	5.00
One-fourth litre,	1 00	11.00
Royal,	1.60	18.00
One-fourth litre, wicker,	1.15	12.50
One-half pint, wicker,	.75	8.50

4711. EAU DE COLOGNE.

4 ounce, long,	$0.40	$4.50
4 ounce, short,	.40	4.50
8 ounce, short,	.80	9.00
½ pint, wicker,	.65	7.50

JOHANN MARIA FARINA.
Opposite Julichs Platz.

4 ounce, long,	$0.55	$6.25
4 ounce, short,	.55	6.25
8 ounce, short,	1.10	12.00
½ pint, wicker,	.80	9.00
Pint, wicker,	1.60	18.50
Quarts, wicker,	3 00	34.50

JOSEPH BURNETT, Boston.

Quarts, glass stop or wicker,	$2.25	$24.00
Quarts, cork stop,	1.75	20.00
Pints, glass stop or wicker,	1.25	14.00
Pints, cork stop,	1.00	11.00
Half Pints, glass stop or wicker,	.75	8.00
Half Pints, cork stop,	.60	6.00
Quarter Pints, wicker,	.35	4.00
Quarter Pints, cork stop,	.30	3.00

TOOTH BRUSHES.

A. Dupont, Paris, First quality only,	$0.25	$2.75
Paris Dentaire Brushes, One convex and one concave, nicely put up in boxes,	$0.40	$0.70
F. Loonen & Son, Paris, First quality only,	0.25	2.75
G. B. Kent & Sons, London, First quality only,	.25	2.75

NAIL BRUSHES.

A. Dupont, Paris, Finest quality only, all sizes,

French Shaving Brushes, Genuine Badger,

PRICES SUBJECT TO CHANGE.

WHISK BROOMS.

	Each.	Per Doz.
No. 1, Wooden Handle,	$0.25	$2.50
No. 2, "	.30	3.25
No. 3, "	.35	3 75
No. 4, Bone Handle, Plush Shoulder,	.45	4.75
Bonnet Brushes,	.60	6.75

SPONGES.

At slight advance on importation cost.
Finest Toilet, Bath and Ether Sponges from 20 cents to $3.00 each.
Finest Sheep's Wool Sponge by the pound.
Sponge Bags for Travelling.

ENGLISH AND FRENCH CHAMOIS SKINS.

No. 0,	$0.10	$1.00	No. 6,	$0.75	$7.50
No. 00,	.15	1.60	No. 7,	.90	9.50
No. 1,	.20	2.00	No. 8,	1.00	10.50
No. 2,	.25	2.50	No. 9,	1.50	12 00
No. 3,	.40	4.25	No. 10,	1.75	16.00
No. 4,	.50	5.00	No. 11,	2.00	20.00
No. 5,	.60	6.00			

French Rouge Skins, for Gold and Silver Ware, each $1.00. Per dozen $11.50.
French Oil Dressed Skins, for washing Carriages, etc.

No. 1,	$0.50	$5.00	No. 5,	$1.15	$12.00
No. 2,	.75	8.00	No. 6,	1.25	13.00
No. 3,	.90	9.50	No. 7,	1.35	14.00
No. 4,	1.00	11.00	No. 8,	1.50	15.00

S. S. PIERCE & CO'S SOAPS.

Pure Olive Oil Soap,	$0.10	$1.00

Made to our order from Pure Olive Oil; one of the best Toilet and Bath Soaps in the market. In boxes of 6 cakes.

Boston, Oct. 7, 1885.

This may certify that I have made an Analysis of the "Olive Oil Soap" bearing the brand of S. S. Pierce & Co., Boston.

It is free from animal fats, and from artificial coloring matter, and is a well-made pure olive oil soap.

GEO. F. H. MARKOE,
Professor of General and Pharmaceutical Chemistry, Massachusetts College of Pharmacy.

Conti's White Castile, cakes,	$0.10	$1.00
" " " "	05	.50
" " "	per lb.	.18
By the bar,	"	.15
Conti's Mottled Castile,	"	.12
By the bar,	"	.10
Spanish Yaritu,	"	.35
By the bar,	"	.28
Oneto White Castile, 1 lb. bars,	.20	2.25

PRICES SUBJECT TO CHANGE.

S. S. PIERCE & CO'S SOAPS (*Continued*).

	1 lb. bar.	Per box 75 1 lb. bars.
Old Fashioned Settled Soap, New,	$0.09	$6.00
" " " " Old,	.10	6.75

A Pure Laundry Soap, made to our order out of the best of materials, and sold either new or three months old. The old is said to spend 25 per cent. better than the new.

	Per bar.	Per box. 60 bars.
Triumph Soap,	$0.10	$5.00

Contains nothing injurious to the hands or finest fabric. Will not full or harden Woolens, contains no Animal Fat. It is also a true odorless Anticeptic and Sanitary Soap, rendering it invaluable in the sick room.

POLISHES.

Indian Lakoo, ... each 50c. per doz. $5.00

For cleaning and polishing Gold, Silver, Plated Ware, Diamonds and other precious stones, it is unequalled. It also works effectually on Nickel and Plate Glass. Warranted to contain neither acids nor poisonous substances.

	Each.	Per Doz.
Putz Pomade, large,	$0.08	$0.85
Electro Silicon,	.08	.85
Glacial Silica,	.08	.85
Silver White,	.10	1.00

MEDICATED TOILET PAPER.

Star Mills,	per package, 25c.	Five for $1.00
Congress Mills,	" 12c.	Nine for 1.00

The best Silver, Scouring, and Window Soaps always on hand.

BAYLEY & CO.

At the Old Civet Cat, 17 Cockspur St., London.

SOAPS.

	Each.	Per Doz.
Spermaceti Tablets,	$0.38	$4.50
Essence Bouquet Tablets,	.38	4 50
Indian "	.25	2.50
Almond "	.35	3.50
Cold Cream, "	.38	4.50
Violet "	.25	2.50
Rose "	.25	2.50
Palm "	.25	2.50
Patchouli "	.25	2.50
Glycerine "	.25	2.50
Amber Musk "	.25	2.50
Sandal Wood "	.25	2.50
Otto of Rose "	.65	7.50
Orange Flower "	.38	4.50
Spermaceti Shaving "	.30	3.25

PRICES SUBJECT TO CHANGE.

EXTRACTS.

	Each.	Per Doz.
1 oz. Essence Bouquet,	$0.70	$8.25
1 oz. Marechale,	.70	8.25
1 oz. Assorted Odors,	.60	7.20

LIST OF ODORS.

Jockey Club,
White Rose,
Ylang Ylang,
Violet,
Stephanotis,
Heliotrope,
Patchouli,
Snow White Blossoms.

PIESSE & LUBIN, London.

SOAPS.

Assorted Odors,	$0.55	$6.50

Frangipani,
Opoponax,
Violet,
Jockey Club,
Rose,
Ylang Ylang.

EXTRACTS.

One Ounce Assorted Odors,	$0.60	$7.00

Frangipani,
Ylang Ylang,
Lily of the White Valley,
White Rose,
Orange Blossoms,
Opoponax,
Jockey Club,
Canterbury Bells,
White Lilac,
Stephanotis.

Violet or Musk,	$0.65	7.50
Pistachio Nut Powder,	.60	7.00
" " Oil,	.60	7.00
Fumigating Pastilles.—Ribbon of Bruges,	.35	4.00

LOW'S SOAPS.

	Four Packages.
Genuine Old Brown Windsor, " " White "	$0.60
" Packages, 3 cakes each,	$0.17

	Cake.	Dozen.
Turtle Oil Soap, Elder Flower Turtle Oil,	$0.15	$1.50
Powder Dentifrice in bottles,		
Brillantine,		

VIOLET'S SOAPS, Paris.

No. 48. Thridace,	$0.35	$4.00
No. 778. Veloutine,	.35	4.00

PRICES SUBJECT TO CHANGE.

HUILE PHILOCOME.

SOCIETE HYGIENIQUE, PARIS.

	Each.	Per Doz.
ASSORTED ODORS, Round Bottles,	$0.40	$4.50

Jockey Club,	Essence Bouquet,	Violet,
Bouquet Caroline,	Rose,	West End,
Heliotrope,	Jasmine,	Mignonette,
White Rose,	New Mown Hay,	Mille Fleurs.

SOCIETE HYGIENIQUE.

SOAPS ASSORTED.

LIST OF ODORS.

Violet,	Essence Bouquet,	Orange,
Musk,	Lettuce,	Heliotrope.
Jockey Club,	Florida,	

SOAP EXTRACTS, &c.

J. & E. ATKINSON, LONDON.

SOAPS.

ASSORTED ODORS, Small,	$0.30	$3.25
" " Medium,	.40	4.50
" " Large,	.60	6.00

Essence Bouquet,	Opoponax,	Jockey Club,
Violet,	White Rose,	Ylang Ylang.

EXTRACTS.

1 ounce,	$0.50	$5.75
2 "	.90	10.50
4 "	1.75	19.00
8 "	3.00	33.00
16 "	5.00	57.00

LIST OF ODORS.

White Rose,	Jockey Club,	Violet,
Ylang Ylang,	White Moss Rose,	Heliotrope,
West End,	Jasmine,	Wild Hyacinth,
Lily of the Valley,	Frangipani,	Musk,
Mignonette,	Ocean Spray,	New Mown Hay,
Essence Bouquet,	Sweet Briar,	Orange Blossom,
Patchouli,	Stephanotis,	Opoponax.

	Each.	Per Doz.
Cologne, 4 oz. Patent Glass Stoppers,	$0.85	$9.50
" 8 oz. " " "	1.25	13.50
Eau de Toilette,	.75	8.50
Hair Lotion, Quinine,	.90	10.25
Lavender, Mitcham, 4 ounce,	.75	8.50
" " 8 ounce,	1.25	14.00
Violet Powder, ¼ lb. papers,	.15	1.75

PRICES SUBJECT TO CHANGE.

A. S. LLOYD, London.

	Each.	Per Doz.
(Widow) Euxesis Shaving in Tubes,	$0.40	$4.50
Cold Cream in Tubes, large,	.35	4.00
" " " small,	.20	2 00

LEGRAND'S SOAPS, Paris.

Oriza, No. 35, Chinese Toilet,	$0.60	$7.00
" No. 36, Velouté Toilet,	.45	5.00
" No. 37, Incolore Toilet,	.55	6.00
" No. 59, Lacté, For the complexion.	.35	4.25
Extracts, 1 ounce, Assorted Odors,	$0.70	$8.00
4 " " "	1.75	20.00

A. & F. PEARS, London.

SOAPS.

No. 1. Wash Balls,	$0.20	$2.25
" 2. " "	.35	3.75
" 3. " "	.50	5 75
" 1. Oval Tablets,	.20	2.25
" 2. " "	.35	3.75
" 3. " " perfumed with Otto of Rose,	.45	5.00
No. 1. Square Cakes,	.20	2.25
" 2. " "	.35	3.75
" 3. " " perfumed with Otto of Rose,	.45	5.00
" 1. Round Shaving Cakes,	.20	2.25
" 2. " " "	.35	3.75
" 3. " " "	.50	5.50
" 1. Shaving Sticks,	.18	2.00
" 2. " "	.30	3.25
" 3. " "	.45	5.00
115. Pears' Transparent Glycerine Soap,	.15	1.60
Per box, 3 cakes,	.40	
120. Pears' Unscented Transparent Soap,	.12	1 35
466. Opaque Carbolic Soap,	.13	1.50
469. Pumice Stone Soap,	.15	1.60
470. Opaque Juniper Tar Soap,	.15	1.60
542. Lavender Water, 4 ounce bottles,	.70	7.50
541. " " 8 "	1 25	14.50
540. " " 12 "	1.90	21.50
626. Fuller's Earth,	.15	1.60
627. " "	.30	3.25
468. " " Soap,	.15	1.60
Rose Leaf Powder,	.30	3.25
640. Violet Powder,	.15	1.75
641 " "	.30	3.25

F. C. CALVERT & CO., Manchester, England.

Carbolic Toilet Soap,	$0.20	$2.00
" Medicinal Soap,	.20	2.00

PRICES SUBJECT TO CHANGE.

BRICKNELL'S, LONDON.

	Each.	Per Doz
Old Yellow, Skin Soap,	$0.15	$1.50

INEXHAUSTIBLE SALTS.

OSBORNE, BAUR & CHEESEMAN, LONDON.

Gem Pattern,	$0.40	$4.00
Victoria Pattern, Small,	.40	4 00
" " Medium,		
" " Large,		
Watch Shape, No. 0,	.40	$4.00
" " Small,	.50	5.00
" " Medium,	.60	6.50
Watch Shape, Large,	.70	8.00
Fig " Small,	.50	5.00
" " Medium,	.70	8.00
Globe " Small,		
" " Medium,		
Ivory Soap,	.08	
By the Box, 100 cakes,	7.50	
Bay Rum, genuine distilled, White Glass Bottles, Small,	.40	4.00
Bay Rum, genuine distilled, White Glass Bottles, Large,	.75	7.50
PURE BEES-WAX, White, 1 ounce cakes, per lb	.60	
" " " Yellow, 1 " " "	.50	
Quill Tooth Picks, 3 and 5 cents per Bunch.		
Orange Wood Tooth Picks, 5 cents per Bunch.		
English Metal Soap Boxes for Travelling, Small,	.50	5 00
" " " " " Large,	.75	8.00

A. ROWLAND & SONS, LONDON.

Odonto,	$0.90	$9.50
Kalydor,	1.35	15.50
Macassar Oil,	1.00	10.50

TOOTH PREPARATIONS.

DR. PIERRE, PARIS.

Eau Dentifrice, Small Bottles,	$0.50	$5.00
" " Medium Bottles,	.70	7.50
" " Large Bottles,	1.00	12.00
" " Extra Large Bottles,	2.00	22.00
Powder Dentifrice, Coral, Small,	.40	4.50
" " " Large,	.60	7.00
" " Quinquina, Small,	.40	4.50
" " " Large,	.60	7.00

JEWSBURY & BROWN, LONDON.

Oriental Tooth Paste, Small,	$0.45	$5.00
" " " Large,	.70	8.00

PRICES SUBJECT TO CHANGE.

JOHN GOSNELL, London.

	Each.	Per Doz.
Tooth Paste, Plain,	$0.30	$3.50
" " Bronze,	.40	4.75
Sozodont,	.50	6.00

FAY, Paris.

Veloutine Blanc, Rose and Rachel,	$0.75	$8.50

DORIN, Paris.

Rouge Fin de Theatre,	$0.20	$2.00
Blanc de Perle, Fine,	.20	2.00

SAUNDERS, London.

Face Powder, Pink and White,	$0.25	$2.75

SACHET POWDERS.

ASSORTED ODORS.

In Bottles and Envelopes.

J. & E. Atkinson, London, Envelopes,	$0.30	$3.50
Lubin's Paris Envelopes,	.35	4.00
Colgate, N. Y., Envelopes,	.25	2.50
Theodore Metcalf & Co., ½ oz. Bottles,	.25	2.50

LIST OF ODORS.

White Rose,	Stephanotis,
Heliotrope,	New Mown Hay,
Ylang Ylang,	Opoponax,
Jockey Club,	Cashmere Bouquet,
Violet,	Tea Rose.

THE GARDNER.

Pine Needle Extract for Baths,	$0.35	$3.75
" Oil,	1.50	15.00
" Spirits,	1.00	10.00
" Soap,	.25	2.50

COLGATE & CO., New York.

91.	Cashmere Bouquet Soap,	$0.21	$2.52
222.	Dermal "	.15	1.77
182.	Medium Size Honey "	.12	1.25
154.	Large Oatmeal "	.13	1.50
181.	Medium Glycerine "	.12	1.25
147.	Violet "	.35	3.75
	Colgate's Violet Water, 8 ounce,	.75	8.50
	" " " 3 ounce,	.40	4.25

PRICES SUBJECT TO CHANGE.

EXTRACTS.

	Each.	Per Doz.
2 ounce, Cashmere Bouquet,	$0.60	$7.00
2 " " May Blossoms,	.60	7.00

MURRAY & LANMAN.

Florida Water, Small,	$0.20	$2.00
" " Large,	.45	5.25

ALEXANDER BARRY.

Florida Water, Small,	$0.20	$2.00
" " Large,	.40	4.50

ROBINSON BROS. & CO., Boston.

Indexical Soap Company.

No. 31. Oatmeal Soap,	$0.13	$1.50
Prize Medal Soap,	.13	1 50
Pure Honey Soap,	.12	1.25
White Glycerine Soap,	.13	1.50
Pumice Stone Toilet Soap,	.10	1.00
Sand Toilet Soap,	.10	1.00
CARMEL SOAP,	.12	1.25
CUTICURA SOAP,	.15	1.75

J. B. WILLIAMS, Connecticut.

Shaving Soaps.

GUERLAIN, Paris.

SHAVING CREAM AND SOAPS.

Ambrosial Round Shaving,	$0.30	$3.25
" Square "		
Shaving Cream, Small Earthern,		
" " Large "		
" " Small China,		
" " Large "		
Sapocete Toilet Soap,		
Crême à la Fraise,	.90	9.75

TOILET WATERS.

Eau de Toilette,
Eau de Lustrale,

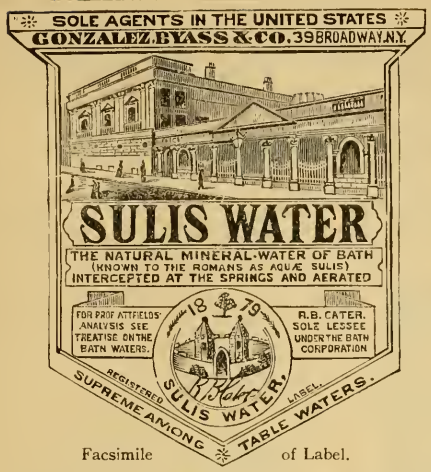
COLOGNES.

No. 14. Imperial Veritable, glass stop,
No. 15. " " " "
No. 16. " " " "
No. 17. " " " "
453. Extract square bottle, glass stop,
Pomade Hongroise,

POWDER.

Violet, ¼ lb. papers,
Rose, ¼ lb. papers,

PRICES SUBJECT TO CHANGE.



Facsimile of Label.

Analysis of the Bath "SULIS" Water from the Spring.

By W. Walter Stoddard, F.C.S., F.G.S., Etc., Analytical Chemist.

Carbonate of Calcium	7.117	Grains
Sulphate of Calcium	94.091	"
Carbonate of Magnesium	446	"
Chloride of Magnesium	15.044	"
Chloride of Sodium	15.615	"
Sulphate of Sodium	22.547	"
Sulphate of Potassium	5.284	"
Carbonate of Iron	1.019	"
Silica	2.986	"
Total Contents per Gallon	164.149	"

Gonzalez Byass & Co.,

JEREZ DE LA FRONTERA, SPAIN.

LONDON: 3 Brabant Court, E. C.

NEW YORK: 39 Broadway.

Growers and Shippers of

SHERRIES

From their own Vineyards.

ALSO, AGENTS FOR

JULES CLAVELLE,

BORDEAUX CLARETS AND SAUTERNES

SULIS

NATURAL MINERAL WATER.

"Supreme among Table Waters," and for the CELEBRATED BRAND OF

CHAMPAGNE

DRY MONOPOLE,

(EXTRA).

ESTABLISHED 1800.

Dame, Stoddard & Kendall,

(SUCCESSORS TO BRADFORD & ANTHONY.)

IMPORTERS AND DEALERS

IN ALL QUALITIES, **TABLE CUTLERY** IN GREAT VARIETY.

FINE CASES OF

CARVERS AND TABLE KNIVES

CARRIED IN STOCK, AND FURNISHED TO ORDER.

A COMPLETE ASSORTMENT OF

SILVER-PLATED KNIVES, FORKS, AND SPOONS.

374 Washington St., opp. Bromfield,

BOSTON.

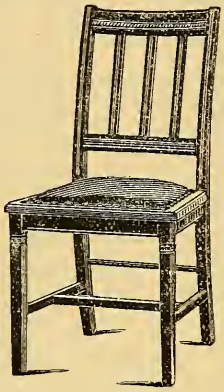
The "Keeler" Dining Chair

MADE IN

WALNUT, CHERRY AND ANTIQUE OAK,

*And * Seat * Covered * with * Howell's * Celebrated * Leather*

$4.50



$4.50

KEELER & CO., 81-91 Washington St., cor. Elm.

LEWANDO'S

FRENCH

Dyeing and Cleansing

ESTABLISHMENT.

PRINCIPAL OFFICES:

NEW YORK:
5th Avenue, cor. West 14th Street.

BOSTON, MASS.:
17 Temple Place.

BRANCH OFFICES:

New York City: 731 *Sixth Avenue, near 42d Street.*
276 *Eighth Avenue, opp. Grand Opera House.*
Philadelphia, Pa.: 1409 *Chestnut St.*
Baltimore, Md.: 16 *North Charles St.*
Providence, R. I.: 275 *Westminster St.*
Newport, R. I.: 293 *Thames St.*
Boston (Highlands): 2206 *Washington St.*
Boston (South): 393 *Broadway.*
Lynn, Mass.: 3 *Market St.*
Watertown, Mass.: *Galen St.*

WORKS:
New York City & Watertown, Mass.

JANUARY MENUS.

SUNDAY.

Amber Soup. Fried Smelts with Parsley and Lemon.
Roast Beef, Made Gravy. Mashed Potatoes. Cauliflower. Sweet Potatoes.
Roast Ducks, Grape Jelly. Salad, Lettuce and Shrimp Mayonnaise.
Custard Pudding. Cheese. Wafers. Fruit. Coffee.

MONDAY.

Ox Tail Soup.
Chicken smothered with Oysters.
Boiled Potatoes. French Beans.
Stewed Tomatoes.
Celery Salad.
Blanc-mange with Whipped Cream.
Sponge Cake.
Wafers. Cheese. Fruit.
Coffee.

TUESDAY.

Raw Oysters. Cream of Barley Soup.
Boiled Cod, Egg Sauce.
Croquettes of Calf's Brains with Spinach.
Roast Turkey, Cranberry Jelly, Brown Gravy.
Potato Puffs. Mashed Turnip. Sliced Beets.
Broiled Grouse. Jelly. Saratoga Potatoes.
Celery Salad. Cheese. Wafers.
Plum Pudding, Brandy Sauce. Orange Jelly.
Sponge Cake. Fruit. Coffee.

WEDNESDAY.

Raw Oysters.
Tomato Soup, without Meat.
Broiled Halibut Steaks.
Roast Beef, with Yorkshire Pudding.
Mashed Potatoes. Squash.
Spaghetti with Tomato Sauce.
Salad, Lettuce with French Dressing.
Apple Meringue with Cream.
Bent's Hard Water Crackers.
Cheese.
Fruit. Coffee.

THURSDAY.

Oysters on the Half-Shell.
Mock Turtle Soup.
Boiled Cod, Sauce Hollandaise.
Roast Turkey, Cranberry Sauce.
Potatoes à la Duchesse. Celery.
Filet de Bœuf. French Peas
Wafers. Salad. Cheese.
Diplomatic Pudding, Transparent Sauce.
Tutti Frutti Cream. Snow Cake.
Fruit.
Black Coffee.

FRIDAY.

Oysters in Block of Ice.
Julienne Soup.
Halibut à la Royale.
Haunch of Venison, Currant Jelly.
Potato Snow. Macaroni à la Crême.
Chicken Croquettes, Tomato Sauce.
Vegetable Salad. Wafers.
Sliced Apple Pie. Spanish Cream.
Fruit. Cheese.
Café Noir.

SATURDAY.

Barley Soup.
Fried Smelts with Lemon and Parsley.
Roast Mutton, Currant Jelly.
Brussels Sprouts. Cream Potatoes.
Celery. Roast Quail.
Jelly. Lettuce and Shrimp Salad.
Wafers. Cheese.
Peach Pudding, Old Dominion Sauce.
Fruit and Bon-Bons.
Coffee.

IMPORTERS AND MANUFACTURERS.

L. P. HOLLANDER & CO.

BOYS', MISSES' AND CHILDREN'S

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LADIES' TAILORING,
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Extreme Novelties in Dress Goods and Woolens.

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11 PARK ST., COR. BEACON, OPP. STATE HOUSE, BOSTON.

JANUARY MENUS.

SUNDAY.

Split Pea Soup with Croutons.
Baked Black Fish, Brown Sauce. Oyster Patties.
Roast Chicken, Giblet Gravy. Sweet Potatoes. Stewed Oyster Plant.
Potato Salad. Wafers. Cheese. Floating Island.
Apple Pie. Fruit. Coffee.

MONDAY.

Raw Oysters.
Soup Consommé Royale.
Boiled Fish, Egg Sauce.
Saddle of Venison with Jelly.
Potatoes. Spinach with Cream.
Fillets of Prairie Chicken Fried.
French Peas.
Salad, Lettuce Mayonnaise.
Cheese. Wafers.
Queen Fritters. Cream Sauce.
Fruit. Bon-Bons.
Coffee.

TUESDAY.

Raw Oysters.
Cream Tomato Soup.
Boiled Bass, Sauce Hollandaise.
Beef à la Mode, Brown Sauce.
Potatoes à la Duchesse.
Spinach.
French Beans Santé.
Salad, Lettuce, French Dressing.
Bent's Water Crackers. Cheese.
Chocolate Blanc-mange.
Lemon Puffs.
Fruit. Coffee.

WEDNESDAY.

Raw Oysters.
Julienne Soup.
Fried Smelts. Saratoga Potatoes.
Fresh Ham, Virginia Fashion,
Mashed Potatoe, Apple Sauce.
Mashed Turnip. Sliced Beets.
Potato Salad.
Wafers. Cheese.
Cabinet Pudding, Hard Sauce.
Wine Jelly. Mixed Cake.
Fruit. Coffee.

THURSDAY.

Raw Oysters.
Sago Soup.
Boiled Fish, White Sauce.
Boiled Turkey, Oyster Sauce.
Savory Rice. Potatoes, whole.
Brussels Sprouts.
Lettuce with Shrimps. Salad.
Wafers. Cheese.
Old-Fashioned Indian Pudding.
Bananas and Oranges.
Coffee.

FRIDAY.

Raw Oysters.
White Soup.
Stewed Scallops.
Roast Mutton, Currant Jelly.
Stewed Turnips. Mashed Potatoes.
Canned Corn Fritters.
Cabbage Salad.
Wafers. Cheese.
Mince Pie. Lemon Jelly.
Fruit. Coffee.

SATURDAY.

Raw Oysters.
Mulligatawney Soup.
Fried Smelts, Sauce Tartare.
Fillet of Beef, Mushroom Sauce.
Mashed Potatoes. Stewed Celery.
Canvas-back Ducks Roasted.
Lettuce Mayonnaise. Cheese Omelet. Wafers.
Sweet Potato Pudding, Hard Sauce.
Boiled Custard.
Fruit. Coffee.

GOOD DINNERS FOR EVERY DAY IN THE YEAR.

F. A. KENNEDY CO.,

CAMBRIDGEPORT, MASS.

OUR CELEBRATED BISCUIT ARE MADE FROM THE CHOICEST MATERIAL, AND WE RECOMMEND FOR LUNCH

CHAMPION BISCUIT,
CREAM WAFERS,
PEARL WAFERS,
FANCY GRAHAM,

AND A COMPLETE LINE OF FANCY AND STAPLE GOODS IN ONE AND TWO POUND PACKAGES.

FASHIONABLE OUTFITTING FOR GENTLEMEN.

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NECKWEAR, HOSIERY, GLOVES, SUSPENDERS, BATH WRAPS, TRAVELING RUGS, PAJAMAHS, UMBRELLAS, WALKING STICKS, ETC.

PERFECT FITTING DRESS SHIRTS, COLLARS AND CUFFS. CUSTOM SHIRT MAKING A SPECIALTY.

Conducted by skillful cutters whose reputation for faultless fitting shirts is unrivalled. Ladies interested in the becoming appearance of their husbands, should insist upon an inspection of our Fall Goods. Laundry-work for Ladies and Gentlemen executed in a superior manner. Orders by mail promptly attended to.

PAUL ASKENASY, Washington Street, Boston.

JANUARY MENUS.

SUNDAY.

Potato Soup. Fillets de Sole, Sauce Tartare.
Braised Beef, Brown Gravy. Mashed Potatoes. Salisfy Fritters.
Scalloped Cabbage. Roast Grouse, Currant Jelly. French Peas.
Salad, Lettuce Mayonnaise. Wafers. Cheese.
Chocolate Custard. Small Cakes. Fruit. Coffee

MONDAY.

Hare Soup.
Fried Oysters.
Stuffed Veal, Brown Gravy.
Macaroni à la Creme.
Potatoes, whole. French Beans.
Croquettes of Hare and Oysters.
Salad, Cauliflower Mayonnaise.
Tapioca Custard. Small Cakes.
Apple Jelly with Cream.
Wafers. Cheese.
Fruit. Coffee.

TUESDAY.

Raw Oysters.
Vermicelli Soup.
Boiled Fish, Cream Sauce.
Roast Goose, Apple Sauce. Potatoes.
Squash. Peas.
Croquettes of Sweetbreads,
Tomato Sauce. Celery.
Cup Custards Steamed.
Pineapple Jelly. Cake. Wafers
Cheese. Fruit.
Coffee.

WEDNESDAY.

Raw Oysters.
Dundee Broth.
Chowder of Black Fish.
Baked Calf's Head. Fried Brains.
Potatoes Fried Whole. French Peas.
Scalloped Tomato.
Roast Grouse, Currant Jelly. Potato Salad.
Wafers. Cheese.
Snowball Pudding, Custard Sauce.
Cranberry Tarts. Fruit.
Coffee.

THURSDAY.

Oysters in Block of Ice.
Calfs'-head Soup.
Broiled Halibut Steaks.
Braised Beef, Brown Sauce.
Browned Potatoes.
Lima Beans. Salmi of Grouse
Salad, Celery and Lettuce.
Wafers. Cheese.
Lemon Pie.
Rice Custard. Fruit.
Coffee.

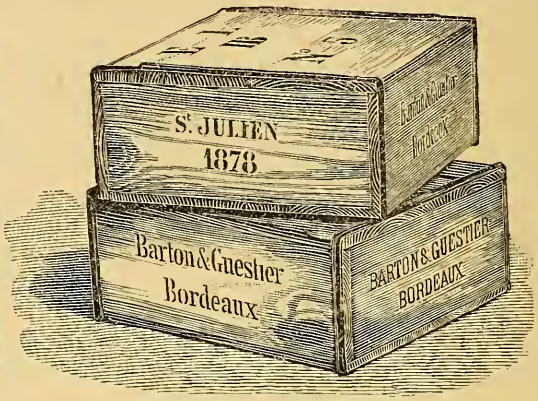
FRIDAY.

Raw Oysters.
Mock Turtle. Bean Soup.
Clam Fritters.
Haunch of Venison, Currant Jelly.
Moulded Potatoes.
Corn Pudding.
Spiced Apples.
Quail on Toast, Grape Jelly.
Celery Salad, Mayonnaise.
Wafers. Cheese.
Fruit. Coffee.

SATURDAY.

Vermicelli Soup. Grated Cheese.
Oyster Croquettes.
Roast Turkey, Giblet Gravy.
Stewed Cranberries. Sweet Potatoes.
Potatoes à la Francaise.
Turnips Mashed. Salsify Stewed.
Fillets of Grouse with Grape Jelly.
Vegetable Salad. Cheese. Wafers.
Pumpkin Pie. Apple Pudding.
Grapes. Oranges. Bananas.
Coffee.

These Wines can be had from S. S. PIERCE & CO., Boston.



The very finest Champagnes Imported. Established in Bordeaux in 1725.

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E. LA MONTAGNE & SONS, NEW YORK.

TO THE TRADE.

Henry Clay Cigars.

I have this day appointed **Messrs. CELESTINO PALACIO & CO., New York,** my sole representatives, throughout the United States. They have full power to prosecute any and all parties imitating my brand **HENRY CLAY.**

I therefore caution all Manufacturers of Cigars and Dealers thereof, Lithographers and Box Makers, to refrain from using the brand and labels **HENRY CLAY,** as they will be dealt with according to law.

Messrs. CELESTINO PALACIO & CO. will take orders for my **HENRY CLAY** Cigars, for direct shipment from Havana, from the largest Importers only.

Mr. FERD. HIRSCH, of the firm of **CELESTINO PALACIO & CO.,** will give his personal attention to all matters of interest to me in the United States.

Viuda de JULIAN ALVAREZ,
(Widow of Julian Alvarez),
Apartado 20,
Habana, Cuba.

Cable Address, "JALVAREZ."

Habana, Cuba, March 16, 1886.

JANUARY MENUS.

SUNDAY.

Raw Oysters. Purée of Peas. Fried Bass, Sauce Tartare.
Roast Chicken, Giblet Gravy. Mashed Potatoes. Stewed Celery.
Salsify Fritters. Salmi of Ducks, Rice Border. Celery Salad.
Bent's Water Crackers. Cheese. Lemon Pudding. Foamy Sauce.
Preserved Peaches. Cake. Fruit. Coffee.

MONDAY.

Potage à la Reine.
Broiled White Fish.
Stewed Mutton à la Jardinière.
Mashed Potatoes. Stewed Turnip.
Chicken Croquettes with Tomato Sauce.
Salad, Lettuce, French Dressing.
Wafers. Cheese.
William Penn Pudding, Hard Sauce.
Lemon Custards. Cake.
Fruit. Coffee.

TUESDAY.

Bean and Tomato Soup.
Oyster Croquettes.
Saddle of Mutton, Virginia Style,
Brown Gravy, Currant Jelly. Potato Snow.
Spaghetti. Lima Beans. Sweet Potatoes.
Corn Salad.
Bent's Water Crackers. Cheese.
Apple Pudding, Cream Sauce.
Cocoanut Custard. Cake.
Fruit. Coffee.

WEDNESDAY.

Turkey Soup.
Scalloped Oysters.
Beefsteak with Onions. Boiled Potatoes.
Corn Pudding. Sweet Potatoes.
Stewed Prairie Chicken Breasts.
French Peas.
Potato Salad.
Bent's Hard Water Crackers. Cheese.
Jam Roley Poley, Wine Sauce.
Coffee Custard. Cake.
Fruit. Coffee.

THURSDAY.

Raw Oysters.
Vegetable Soup.
Boiled Chickens and Macaroni.
Potato Snow. Parsnip Fritters.
Scalloped Tomatoes.
Sweetbread and Oyster Croquettes.
French Peas.
Celery Salad.
Wafers. Cheese.
Pumpkin Pie. Soft Custard.
Fruit. Coffee.

FRIDAY.

Oyster Soup.
Fillets of White Fish Fried, Sauce Tartare.
Croustades of Chicken.
Boiled Leg of Mutton, White Sauce.
Boiled Potatoes. Stewed Turnips.
Game Salad.
Bent's Water Crackers. Cheese.
Chocolate Cream.
Jelly Tarts. Fruit.
Coffee.

SATURDAY.

Bouillon. Sherry.
Roast Oysters on Half Shell. Sauterne.
Vols-au-veut of Oysters.
Braised Fillet of Beef. French Peas. Champagne.
Chicken Croquettes. Potato Croquettes.
Chocolate with Whipped Cream.
Salad, Lettuce Dressed with Tarragon.
Biscuits-glacés.
Fruit Ices. Fruit.
Bon-Bons.

Caswell, Hazard & Co.'s Olive Oil

(TABLE.)

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From Murrey's "*Salads and Sauces,*" by the author of "Valuable Cooking Recipes," "Fifty Soups," etc., we clip the following:

"Having tested nearly every brand of oil on the market, sold as **OLIVE OIL,** I have found ninety per cent. of them either made from inferior olives or mixed with other oils, and, therefore, useless as salad oil. Last spring, I happened to buy a bottle of oil from **CASWELL, HAZARD & CO.,** under the Fifth Avenue Hotel, and was delighted to find that it stood the tests admirably. As a final test, I exposed the sample to light and air three months, having previously removed the cork and placed over the mouth of the bottle a thin piece of muslin. At the end of this time, I sampled the oil and found it just as sweet as when I first tasted it; there was no sediment on the bottom of the bottle, and had it not been thoroughly pure, or had it been pressed from bruised or decayed olives, it could not possibly have stood the severe tests to which I subjected it."

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Has attained a reputation for delicacy and permanence of odor equalled by no other, foreign or domestic. Our other Colognes are also superior to the German for the handkerchief and toilet use. All made by us should bear our special trade mark.

TOILET, or No. 6,	LITBAS NEROLI,	VIDAVERA,
BOUQUET,	MANDARIN NEROLI,	VIOLET,
FRANGIPANNI,	MAY FLOWER,	WHITE ROSE,
HELIOTROPE,	ROSE GERANIUM,	YACHT CLUB,
JOCKEY CLUB,	MILLE FLEURS,	
LAVENDER,	NEW MOWN HAY,	
LAWN TENNIS,	NURSERY,	BATHING COLOGNE,
LILY OF THE VALLEY,	VERBENA,	FLORIDA WATER,

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SUPER-CARBONATED SODA WATER,

SELTZER WATER, LEMONADE, POTASS WATER,

LITHIA WATER and GINGER ALE.

These Celebrated Waters have always had the patronage of Royalty, and continue to be supplied to Her Majesty Queen Victoria.

SEE THAT LABELS BEAR "FOUNTAIN" TRADE MARK, AND THAT ALL CORKS ARE BRANDED.

All these Beverages manufactured with NATURAL CARBONIC GAS, guaranteed pure.

FEBRUARY MENUS.

SUNDAY.

Tomato Soup. Lobster Croquettes. Capon Roasted, Giblet Sauce.
Potatoes à la Parisienne. Macaroni with Tomato Sauce. Cauliflower à la Creme.
Quail with French Peas. Salad, Potato and Beet; French Dressing.
Cheese. Rolled Bread and Butter. Peach Pie with Cream.
Apple Custard. Puff Cake. Fruit. Coffee.

MONDAY.

Raw Oysters.
Vermicelli Soup.
Roast Ducks, Grape Jelly.
Fried Apples and Bacon. Mashed Potatoes.
Stewed Carrots.
Sweetbreads. Tomato Sauce.
Vegetable Salad. Wafers. Cheese.
Queen of Puddings, Creamy Sauce.
Orange Jelly. Mixed Cakes.
Fruit. Coffee.

TUESDAY.

Brown Soup.
Boiled Fish, Sauce Hollandaise.
Brown Fricassee of Chicken with Rice Border.
Potatoes. Cauliflower à la Creme.
Parsnip Fritters.
Corn Salad, French Dressing.
Wafers. Cheese.
Unity Pudding, Cream Sauce.
Preserved Ginger. Cake.
Fruit. Coffee.

WEDNESDAY.

Clam Soup.
Larded Venison with Jelly.
Boiled Potatoes. Parsnip Fritters.
Tomato Scallops.
Chicken Croquettes, White Sauce.
Salad, Lettuce ; French Dressing.
Wafers. Cheese.
Wine Jelly with Whipped Cream.
Fruit. Nuts and Raisins.
Coffee.

THURSDAY.

Raw Oysters.
Potato Soup.
Boiled Mutton, Caper Sauce.
Potato Puffs. Stewed Turnips.
Sweet Potatoes Browned.
Quail on Toast; Jelly.
Celery Salad. Wafers. Cheese.
Brown Betty. Creamy Sauce.
Chocolate Custard Cake.
Fruit. Coffee.

FRIDAY.

Cream of Celery Soup.
Fillets of White Fish, Sauce Tartare.
Roast Turkey, Giblet Gravy.
Sweet Potatoes. Mashed Potatoes.
Cranberry Jelly. Salsify.
Mayonnaise of Chicken.
Bent's Water Crackers. Cheese.
Fig Pudding, Hard Sauce.
Pumpkin Pie.
Fruit. Coffee.

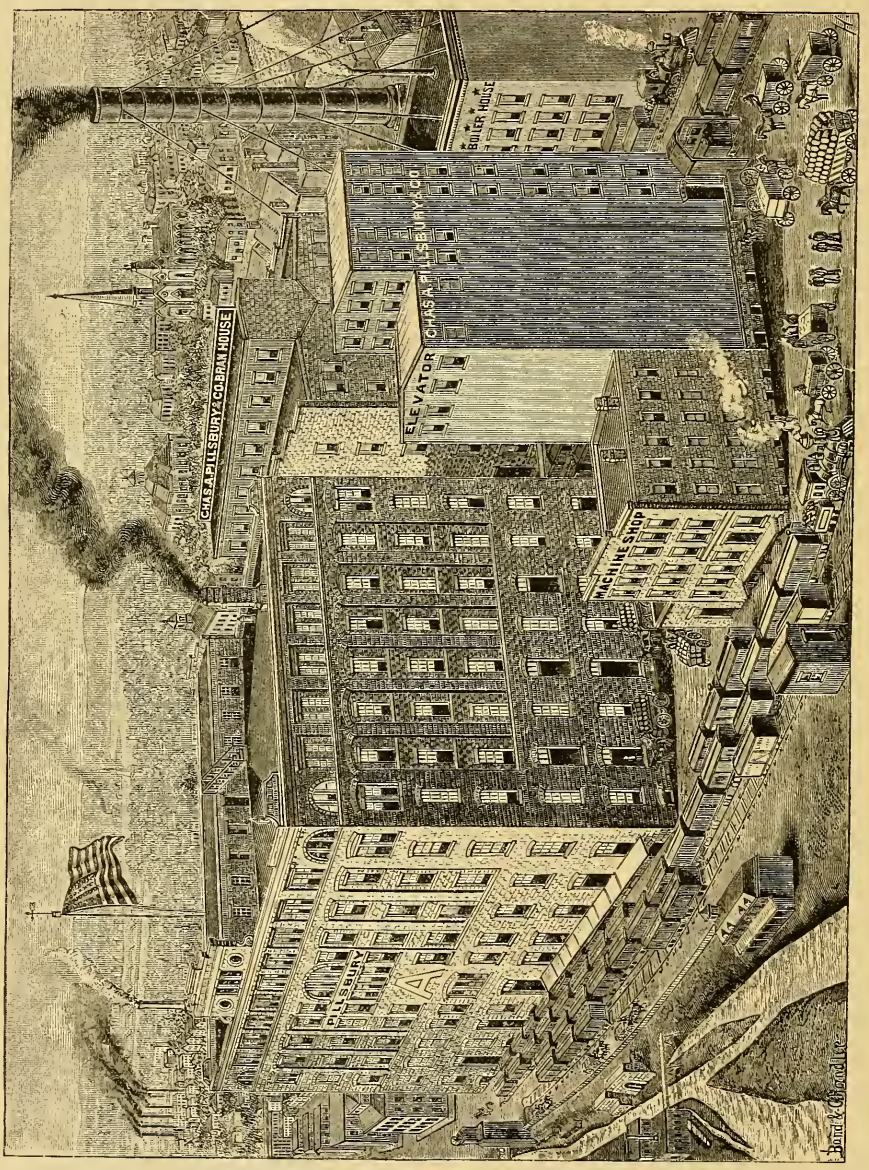
SATURDAY.

Raw Oysters, Clear Soup.
Boiled Cod with Shrimp Sauce.
Roast Beef, Brown Gravy.
Potatoes Browned with Beef. Sweet Potatoes.
Mashed Turnips. Celery.
Wild Ducks, Grape Jelly.
Salad, Lettuce; French Dressing.
Bent's Hard Water Crackers. Cheese.
Cream Custard. Lemon Pie. Fruit.
Nuts. Coffee.

CHAS. A. PILLSBURY & CO.,

FLOUR MANUFACTURERS,

MINNEAPOLIS, MINN.



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This mill is a marvel of perfection in machinery and detail, and is the Mecca to which all tourists to the Northwest turn, over ten thousand having visited it in the past year.

The excellence of **Pillsbury's Best** is unquestioned, and is the standard which all other manufacturers seek to attain. Having once given this flour a trial you will use no other, for it bakes **more, whiter,** and **better** bread than any other flour manufactured, and is an indispensable adjunct to a "Good Dinner."

FOR SALE BY ALL FIRST-CLASS GROCERS.

FEBRUARY MENUS.

SUNDAY.

Mock Turtle Soup, Oyster Patties.
Boiled Corned Beef, White Sauce. Potatoes.
Stewed Cabbage. Stewed Lima Beans. Salmi of Turkey, with Rice.
Celery Salad. Wafers. Cheese. Orange Cream.
Jelly Tartlets. Fruit. Coffee.

MONDAY.

Raw Oysters.
Bean Soup with Croutons.
Roast Venison, Currant Jelly.
Potato Puffs. Sweet Potatoes.
Scalloped Cauliflower.
Rice Croquettes, Brown Sauce.
Vegetable Salad.
Wafers. Cheese.
Raspberry Jam Tartlets.
Tapioca Pudding with Cream.
Fruit. Coffee.

TUESDAY.

Brunswick Soup.
Boiled Fish, Egg Sauce.
Roast Ribs of Beef, Brown Gravy.
Mashed Potatoes. Canned Corn.
Scalloped Tomatoes.
Stewed Pigeons with Rice.
Mayonnaise of Lettuce.
Cheese. Wafers.
Apple Meringue Pie.
Lemon Jelly and Cream.
Fruit. Coffee.

WEDNESDAY.

Raw Oysters.
Friar's Soup.
Fried Smelts with Parsley and Lemon.
Calf's Liver à l'Anglaise.
Mashed Potatoes. Sweet Potatoes.
Parsnip Fritters. Celery.
Beef Croquettes, Brown Sauce.
Potato Salad. Cheese. Wafers.
Vanilla Ice Cream. Cake.
Jelly Tarts. Nuts.
Fruit. Coffee.

THURSDAY.

Macaroni Soup.
Scalloped Oysters.
Baked Ham, Champagne Sauce.
Potato Puff. Spinach with Eggs.
Roast Ducks, Grape Jelly.
French Peas.
Celery and Cabbage Salad.
Cheese. Bent's Hard Crackers.
Farina Custard with Cream.
Fruit. Bon-Bons. Nuts.
Coffee.

FRIDAY.

Raw Oysters.
Scotch Broth.
Broiled White Fish with Parsley.
Steamed Turkey, White Sauce.
Potato Puff, Cranberry Sauce.
Succotash. Salsify.
Salad, Lettuce and Cress.
Wafers. Cheese.
Puff Pudding, Hard Sauce.
Fruit. Coffee.

SATURDAY.

Giblet Soup.
Croquettes of Fresh Fish.
Roast Mutton, Currant Jelly.
Potatoes. Sweet Potatoes.
Corn Pudding.
Salmi of Turkey with Macaroni.
Salad, Lettuce and Cress.
Wafers. Cheese.
Tapioca Pudding, Lemon Jelly.
Fruit. Coffee.

Unexcelled for Quality!

MAILLARD'S

VANILLA CHOCOLATES

AND

BREAKFAST COCOA.

NEW YORK.

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A DAINTY DECORATION

FOR THE

DINNER TABLE.

WM. S. KIMBALL & CO.

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After-Dinner Cigarette

SATIN STRAIGHT CUT,

PACKED IN SHADES TO SUIT THEIR PATRONS.

The Labels for these Cigarettes can be specially printed with name of any club, fraternity or reunion.

WM. S. KIMBALL & CO., ROCHESTER, N. Y.

FEBRUARY MENUS.

SUNDAY.

Raw Oysters. Purée of Peas.
Boiled Fish, Sauce Piquante. Veal Cutlets garnished with Fried Parsnips.
Mashed Potatoes. Spaghetti. Braised Partridges, Currant Jelly. Salad, Celery Mayonnaise.
Cheese. Wafers. Vanilla and Lemon Ice Cream.
Claret Jelly. Fruit. Coffee.

MONDAY.

Mock Turtle Soup.
Broiled White Fish.
White Fricassee of Chicken.
Mashed Potatoes. Sweet Potatoes.
Stewed Celery.
Salad, Beetroot and Potato.
Wafers. Cheese.
Transparent Pudding.
Apple Pie.
Fruit. Coffee.

TUESDAY.

Raw Oysters.
Cream of Rice Soup.
Roast Veal Stuffed.
Creamed Potatoes. Mashed Turnips.
Stewed Salsify. Celery.
Ragout of Beef with Mushrooms.
Vegetable Salad. Hard Crackers. Cheese.
Sponge-Cake Pudding.
Wine Jelly with Cream.
Fruit. Coffee.

WEDNESDAY.

Consomme à la Royale.
Oyster Croquettes
Smothered Chickens with Rice.
Mashed Potatoes. Canned Corn.
Tomatoes Scalloped.
Salad, Lettuce and Cress.
Wafers. Cheese.
Chocolate Ice Cream.
Cake. Fruit.
Nuts. Raisins.
Coffee.

THURSDAY.

Lobster Bisque.
Sweetbread Croquettes, Tomato Sauce.
Roast Mutton, Currant Jelly.
Boiled Potatoes. Mashed Turnips.
Brussels Sprouts with Eggs.
Stewed Pigeons.
Salad of Lettuce, French Dressing.
Wafers. Cheese.
Apple Snow. Sponge-Cake.
Fruit. Nuts. Raisins.
Coffee.

FRIDAY.

Ox-Tail Soup.
Lobster Croquettes.
Curried Mutton, Rice Border.
Mashed Potatoes. Stewed Turnip.
Succotash. Stewed Tomatoe.
Roast Partridge, Currant Jelly.
Salad, Lettuce and Cress.
Cheese. Wafers.
Arrow-root Pudding, Cream Sauce.
Preserved Peaches. Puff Cake.
Fruit. Coffee.

SATURDAY.

Raw Oysters. Chicken Soup.
Fillets of White Fish, Sauce Tartare.
Cannelon of Beef, Brown Sauce.
Mashed Potato. Sweet Potato.
Macaroni à la Creme. Ragout of Breast of Veal.
Olives and Mixed Pickles.
Salad, Cabbage with Mayonnaise.
Cheese. Wafers.
Peach Batter Pudding, Foaming Sauce.
Apple Jelly with Cream. Cake.
Fruit. Coffee.

CONGRESS SPRING.

THE STANDARD MINERAL WATER.

IT is a purely Natural Mineral Water, CATHARTIC, ALTERATIVE, and slightly stimulating and tonic in its effects, without producing the debility that usually attends a course of Medicine.

It is used with marked success in affections of the Liver and Kidneys, and for Dyspepsia, Gout, Chronic Constipation and Cutaneous Diseases it is unrivaled.

It is especially beneficial as a general preservative of the tone of the stomach and purity of the blood, and a powerful preventive of Fevers and Bilious Complaints.

It is of special value to Ladies, as from its great purifying properties it has good effect in clearing the skin and giving it a healthy, beautiful appearance. In the morning, a SAFE CATHARTIC tones the appetite and promotes digestion. The stomach is cleansed and purified, the nervous and muscular system invigorated and germs of disease thrown off.

The harsh Mineral Waters, holding an excess of LIME *and* IRON *in their composition, produce (with other evils) watery alvine ejections, and, if long continued, an irritation and even inflammation of the intestinal canal and kidneys. This is a point to be borne in mind, and it should not be overlooked in the use of this class of waters.*

The superior excellence of Congress Water is evidenced in the *happy proportion* of its several ingredients, which combine to make it so efficient, and in the positive and *absolute solution* in which these pure ingredients are *held* when BOTTLED, making it without doubt, one of the best and *safest saline cathartic waters* ever discovered either in this country or Europe.

For Pamphlets, Circulars, and Analysis Cards giving full information regarding the use of Mineral Waters, enquire at the Company's Offices.

For sale (in Bottles only) by all leading Druggists, Grocers, Wine Merchants and Hotels.

CONGRESS SPRING CO., Saratoga Springs, N. Y.

E. P. TYSEN. **Established 1864.** J. O. TOTTEN.

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TYSON & TOTTEN, Proprietors.

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44 Boylston Street, . . Boston, Mass.

PELHAM STUDIOS.

Elevator.

FEBRUARY MENUS.

SUNDAY.

Julienne Soup. Boiled Bass, Sauce Hollandaise.
Roast Loin of Veal, Brown Gravy. Boiled Potatoes. Stewed Tomatoes.
Spaghetti with Parmesan Cheese. Sweetbreads, White Sauce. Salad, Lettuce and Cress.
Wafers. Cheese. Puff Pudding, Jelly Sauce. Oranges.
Bananas. Grapes. Coffee.

MONDAY.

Cream of Celery Soup.
Broiled Halibut Steaks.
Steamed Chickens with Rice.
Potato Puffs. Fried Sweet Potato.
Succotash. Parsnip Fritters.
Ragout of Veal with Mushrooms.
Salad, Celery and Cabbage.
Cheese. Wafers.
Plum Pudding, Hard Sauce.
Apples. Oranges. Nuts.
Coffee.

TUESDAY.

Bean and Celery Soup.
Croquettes of Fresh Fish.
Chicken Pie, Virginia Fashion.
Mashed Potatoes. Macaroni.
Tomato Scallops.
Jugged Pigeons. Potato Slips.
Salad, Lettuce; French Dressing.
Wafers. Cheese.
Peach Fritters, Wine Sauce.
Lemon Tartlets with Cream.
Fruit. Coffee.

WEDNESDAY.

Raw Oysters. White Soup.
Boiled Bass, Sauce Piquante.
Roast Mutton, Currant Jelly.
Mashed Potato. Mashed Turnip.
Stewed Salsify. Corn.
Chicken Patties. Saratoga Potatoes.
Salad, Beet-root and Potato.
Cheese. Wafers.
Tapioca Pudding with Cream.
Lemon Jelly Tartlets.
Fruit. Coffee.

THURSDAY.

Cream of Rice Soup.
Broiled Halibut Steaks.
Veal and Ham Pie.
Boiled Potatoes. Stewed Salsify.
Corn Pudding. Spaghetti.
Chicken Croquettes.
Salad, Cabbage; Cream Dressing.
Cheese. Wafers.
Sponge Pudding, Foamy Sauce.
Oranges. Bananas. Grapes.
Coffee.

FRIDAY.

Cream Soup. Oyster Patties.
Roast Turkey Stuffed with Chestnuts.
Giblet Gravy, Cranberry Sauce.
Mashed Potato. Cauliflower.
Macaroni au Jus.
Salad, Lobster Mayonnaise.
Cheese. Bent's Crackers.
Batter Pudding, Hard Sauce.
Compote of Apples.
Fruit. Coffee.

SATURDAY.

Bouillon.
Deviled Lobster; Olives; Claret Punch.
Sweetbreads à la Milanaise.
Fillets of Grouse; Jelly. Saratoga Potatoes.
Roman Punch.
Fried Oysters. Chow-Chow.
Mayonnaise of Chicken. Ramikins.
Wine Jelly with Whipped Cream.
Napolitaine Ice Cream.
Fruit. Bon-Bons.

MARCH MENUS.

SUNDAY.

Tapioca Soup. Broiled Fresh Mackerel. Roast Beef, Brown Gravy.
Yorkshire Pudding. Potatoes browned under Beef. Cauliflower à la Creme.
Salsify Stewed in Cream. Salad, Tomato with Mayonnaise. Cheese. Wafers.
Peach Batter Pudding, Old Dominion Sauce. Fruit. Coffee.

MONDAY.

Purée of Salmon.
Brown Fricassee of Chicken.
Mashed Potatoes.
Rice Croquettes.
Winter Squash. Celery.
Salad, Lettuce and Cress.
Cheese. Wafers.
Sweet Potato Pudding with Foamy Sauce.
Lemon Jelly Puffs.
Fruit. Coffee.

TUESDAY.

Oyster Soup.
Boiled Cod, Egg Sauce.
Baked Mutton Cutlets, Sauce Espagnol.
Boiled Potatoes. Corn Pudding.
Green Peas. Spinach.
Cabbage Salad.
Cheese. Wafers.
Cocoanut Pudding, Cream Sauce.
Bananas. Oranges. Grapes.
Coffee.

WEDNESDAY.

Bean and Tomato Soup.
Baked Bass, Shrimp Sauce.
Scalloped Chicken, White Sauce.
Mashed Potato. Brussels Sprouts.
Lima Beans.
Salad, Lettuce with Cress.
Cheese. Wafers.
Lemon Sponge-Cake.
Banana Fritters.
Fruit. Coffee.

THURSDAY.

Raw Oysters.
Noodle Soup.
Fillets de Sole, Sauce Tartare.
Roast Ducks, Grape Jelly.
Creamed Potatoes. Spinach.
Salad. Mayonnaise of Chicken.
Cheese. Wafers.
Turret Cream.
Jelly Tartlets. Fruit.
Coffee.

FRIDAY.

Clear Soup.
Chowder of Black Bass.
Roast Beef and Potato Balls.
Sweet Potatoes. Canned Corn.
Cauliflower au Gratin.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Southern Rice Pudding.
Wine Jelly with Cream.
Fruit. Coffee.

SATURDAY.

Vermicelli Soup.
Deviled Lobster.
Stewed Breast of Veal.
Stuffed Potatoes. Spinach.
Cauliflower with Cheese.
Potato Salad.
Cheese. Wafers.
Lemon Pudding with Cream.
Bananas. Oranges.
Coffee.

MARCH MENUS.

SUNDAY.

Consommé à la Royale. Baked Bass, Stuffed.
Roast Ribs of Beef, Brown Gravy. Potatoes Browned under Beef.
Kidney Beans, White Sauce. Scalloped Tomatoes. Salad, Lettuce and Cress.
Bent's Crackers. Cheese. Boiled Batter Pudding, Jelly Sauce.
Bananas Sliced with Cream. Coffee.

MONDAY.

Raw Oysters.
Beef Soup with Barley.
Beefsteak Roll, Brown Sauce.
Mashed Potatoes. Mashed Turnips.
Corn and Tomatoes Stewed Together.
Salad, Beet Root and Potato.
Wafers. Cheese.
Cocoanut Sponge Pudding.
Sliced Oranges with Wine.
Coffee.

TUESDAY.

Flemish Soup.
Croquettes of Fresh Fish.
Roast Veal, Crumbed and Browned.
Sweet Potatoes. Cauliflower.
Roast Wild Ducks; Jelly.
Salad, Lettuce; French Dressing.
Wafers. Cheese.
Hot Apple Tart with Cream.
Grapes. Oranges.
Coffee.

WEDNESDAY.

Clam Soup.
Broiled Fresh Mackerel.
Mutton Cutlets in Batter.
Milanaise Potatoes. Stewed Celery.
Canned Peas with Onion.
Smothered Pigeons.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
Queen Fritters, Creamy Sauce.
Sliced Bananas with Cocoanut.
Coffee.

THURSDAY.

Lobster Bisque.
Stewed Eels with Brown Sauce.
Boned Breast of Mutton, Stuffed.
Mashed Potatoes. Sweet Potatoes.
Cauliflower au Gratin.
Sweetbreads, Tomato Sauce
Salad. Lettuce Mayonnaise.
Cheese. Wafers.
Apple Tapioca Jelly with Cream.
Oranges. Grapes. Bananas.
Coffee.

FRIDAY.

Hasty Tomato Soup.
Sturgeon Cutlets.
Braised Beef, Brown Gravy.
Browned Potatoes. Parsnips.
Stewed Salsify.
Salad, Potato and Cucumber.
Cheese. Wafers.
Washington Pie with Cream.
California Fruit.
Coffee.

SATURDAY.

White Soup with Noodles.
Fish Fritters.
Boiled Mutton, Caper Sauce.
Steamed Potatoes. Turnips.
Brussels Sprouts.
Salad, Lettuce and Cress.
Cheese. Wafers.
Cottage Puffs, Hard Sauce.
Compote of Apples.
Cake. Coffee.

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MITCHAM LAVENDER WATER.—To lovers of this old-fashioned, delicate and refreshing perfume, *guaranteed* a genuine English Lavender, by far the finest imported.

EAU DE LONDRES TOILET WATER.—New. Highly concentrated and fragrant. Unequaled for the toilet and bath.

ASTRINGENT EXTRACT ROSES, for the Hair.—A very cooling and refreshing wash, which effectually cleanses and strengthens the hair.

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VIOLET POWDER.—A perfectly pure, deliciously-scented article for the nursery and toilet.

TOILET POWDERS.—Jockey Club, Ylang Ylang, Heliotrope, etc., of unequaled fragrance and delicacy.

SACHETS.—Violet, Peau d'Espagne, White Rose, etc. Impart a most delicate and refined odor to gloves, laces, lingerie, etc., etc.

EXTRACTS.—The newest odors. Windsor Bouquet, Daphne, Freesia, Trevol, Val d'Andorre, of same unequaled quality as their well-known and Standard odors, West End, Violette, White Moss Rose, etc.

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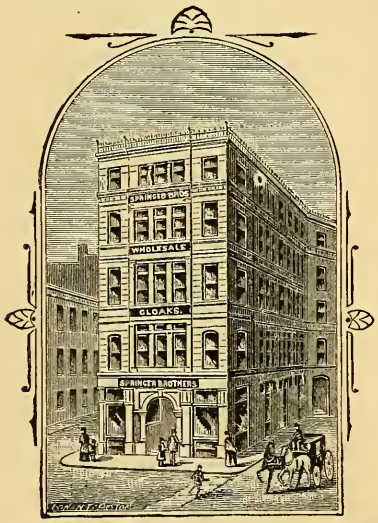

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(One block from Washington St.)

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West Chester Park, nr. Huntington Ave.

A new building, surrounded on its four sides by streets, and divided every fifty feet by brick walls into sections, especially erected for the Storage of Household Furniture, Carriages, Sleighs, Cases, Luggage, Store Fixtures, and certain kinds of Merchandise. Above the basement, the building is subdivided into Rooms of different sizes, each with locked doors.

Several Large Rooms, of an equable temperature during the inclement season, for the safe keeping of Pianos, Pictures, Mirrors, and Works of Art.

Trunk Department divided into compartments for one or more Trunks or Single Packages.

No lights or matches permitted in the Warehouse, and no goods received or delivered after sunset. Electric Automatic Fire Alarm, Watch Clocks, and other safeguards provided, and the premises always under efficient watch.

Two Steam Elevators for the conveyance of Goods and Patrons to the different stories.

FOR RATES, APPLY AT WAREHOUSE.

Telephone No. 4268.

Huntington Avenue and Back Bay Cars pass near the Warehouse.

FREDERIC W. LINCOLN,
GENERAL MANAGER.

MARCH MENUS.

SUNDAY.

Giblet Soup. Fish Chowder, Thick.
Smothered Chickens, White Sauce. Macaroni, Tomato Sauce.
Stuffed Potatoes. Salsify. Salad, Lettuce; French Dressing. Cheese.
Wafers. Lemon Pie with Meringue. Preserved Ginger.
Puff Cake. Coffee.

MONDAY.

Chicken Soup.
Fish Kromeskys.
Potted Beef, Brown Gravy.
Mashed Potato. Sweet Potato.
Salsify Fritters.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
Fruit Pudding, Hard Sauce.
Vanilla Ice Cream. Cake.
Coffee.

TUESDAY.

Split Pea Soup.
Baked Halibut, White Sauce.
Beefsteak Pie, with Mushrooms.
Mashed Potatoes. Spinach.
Scalloped Tomatoes.
Salad, Lettuce and Cress.
Cheese. Wafers.
Cottage Pudding, Foamy Sauce.
Raspberry Jam Puffs.
Coffee.

WEDNESDAY.

Mock Turtle Soup.
Stewed Scallops.
Roast Mutton, Currant Jelly.
Mashed Potatoes. Sweet Potatoes.
Sliced Turnips, Baked.
Salad, Tomato, Cream Dressing.
Cheese. Wafers.
Transparent Pudding, Hard Sauce.
Sliced Oranges with Wine.
Coffee.

THURSDAY.

Macaroni Soup.
Broiled Fresh Mackerel.
Chicken Pot Pie, Virginia Fashion.
Potato Rissoles. Mashed Turnip.
Spinach à la Creme.
Salad, Corn, with French Dressing.
Cheese. Wafers.
Blanc-mange with Grape Jelly.
Cup Custards. Small Cakes.
Coffee.

FRIDAY.

Raw Oysters on Half-shell.
Savory Soup.
Fried Pan-fish with Parsley.
Curried Mutton, Rice Border.
Mashed Potatoes. Stewed Celery.
Tomatoes Baked in Crumbs.
Salad, Chicken Mayonnaise.
Cheese. Wafers.
Apple Meringue. Lady Fingers.
Sliced Bananas.
Coffee.

SATURDAY.

Oyster Soup.
Fish Fritters.
Veal Cutlets in Batter, with Brains.
Potatoes au Gratin. Celery.
Stewed Tomatoes with Onion
Jugged Pigeons.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Steamed Indian Pudding.
Quince Jelly Puffs.
Fruit. Coffee.

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EVERY -:- BARREL -:- GUARANTEED.

If, for any reason, the Flour you are now using does not make good bread, ask for

"NIAGARA FALLS"

S. S. PIERCE & CO.,

AGENTS,

BOSTON, MASS.

MARCH MENUS.

SUNDAY.

Clear Soup. Baked Halibut.
Irish Stew. Boiled Rice. Mashed Potatoes. Lima Beans.
Roast Ducks, Currant Jelly. Salad, Chicken Mayonnaise. Cheese. Wafers.
Custard Pudding with Cream. Cheese Fingers. Fruit. Coffee.

MONDAY.

Clam Chowder. Fried Weak Fish.
Braised Veal, Brown Sauce.
Mashed Potatoes Browned.
Purée of Spinach with Eggs.
Salmi of Ducks. Saratoga Potatoes.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Vanilla and Chocolate Ice Cream.
Mixed Cakes. Fruit.
Coffee.

TUESDAY.

Bean and Tomato Soup.
Salt Cod with Cream.
Boiled Chickens, white Sauce.
Potato Puff. Boiled Rice.
Mashed Turnips with Cream.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Ambrosia. Small Cakes.
Boiled Vanilla Custard.
Fruit. Coffee.

WEDNESDAY.

Oysters on the Half-Shell.
Clear Soup.
Broiled Shad, Maître d'Hôtel Sauce.
Roast Lamb, Mint Sauce.
Bermuda Potatoes, whole. Asparagus.
Broiled Squabs. French Peas.
Tomato Salad. Wafers.
Strawberry Short-Cake with Cream.
Chocolate Pudding.
Fruit. Cheese.
Café Noir.

THURSDAY.

Raw Oysters.
Macaroni Soup with Grated Cheese.
Broiled Fish with Maître d'Hôtel Butter.
Beef à la Mode.
Mashed Potato. Beets Buttered.
Corn Fritters.
Roast Grouse. Saratoga Potatoes.
Celery Salad.
Cheese. Bent's Water Crackers.
Velvet Cream. Apple Pie.
Fruit. Coffee.

FRIDAY.

Savory Soup.
Pan-fish fried, with Parsley.
Beef à la Mode de Rome.
Mashed Potatoes. Spinach.
Hominy Croquettes. Chow-Chow.
Salmi of Game. Potato Slips.
Salad, Lettuce and Cress.
Cheese. Wafers.
Snow-Custard. Cake.
Raspberry Jam Puffs.
Coffee.

SATURDAY.

Vermicelli Soup.
Beef Rechauffé, Brown Sauce.
Browned Potatoes. Mashed Turnip.
Tomatoes Stewed with Onion.
Small Birds on Toast.
Jelly. Saratoga Potatoes.
Salad, Lettuce; French Dressing.
Cheese. Bent's Water Crackers.
Compote of Canned Peaches. Cream.
Delicate Cake. Fruit.
Coffee.

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CYRUS CARPENTER & CO.

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The Carpenter Heating Furnaces of Steel or Cast Iron.

Particular attention given to Heating and Ventilation in all its Branches, for Public or Private Dwellings.

No. 44 Hanover Street, Boston.

APRIL MENUS.

SUNDAY.

Raw Oysters. Hasty Tomato Soup.
Roast Mutton, Currant Jelly. Boiled Potatoes. Brussels Sprouts.
Macaroni à la Creme. Sweetbread Croquettes, Tomato Sauce. Salad, Lettuce.
Wafers. Cheese. Cocoanut Pudding, Hard Sauce.
Lemon Jelly with Cream. Fruit. Coffee.

MONDAY.

Raw Oysters.
Clear Soup with Noodles.
Filets de Sole with Lemon.
Chickens with Mushroom Sauce.
Savory Potatoes.
Buttered Parsnips. Corn Pudding.
Salad, Lettuce.
Cheese. Bent's Water Crackers.
Compote of Pie Plant.
Cake. Vanilla Ice Cream.
Fruit. Coffee.

TUESDAY.

Raw Oysters.
Veal and Tapioca Soup.
Fried Shad Roes.
Roast Lamb, Made Gravy.
Bermuda Potatoes.
Spinach. Tomatoes Scalloped.
Salad, Potato.
Cheese. Wafers.
Cup Custards. Lady Cake.
Sliced Bananas.
Coffee.

WEDNESDAY.

Purée of Asparagus.
Scalloped Oysters.
Boned Breast of Veal. Olives.
Mashed Potatoes. Corn Fritters.
Spinach in Mould.
Salad, Lobster.
Cheese. Bent's Water Crackers.
Lemon Pie with Méringue.
Cream Puffs.
Fruit. Coffee.

THURSDAY.

Clam Soup.
Fried Fish, Sauce Tartare.
Lamb Chops in Batter, with Parsley.
Bermuda Potatoes.
Chicken with Rice. Sweet Potatoes.
Salad. Lettuce; with French Dressing.
Cheese. Wafers.
Blanc-mange with Cream.
Claret Jelly. Fruit.
Coffee.

FRIDAY.

Provençal Soup.
Broiled Shad.
Roast of Mutton, Larded.
Mashed Potatoes, Browned.
Green Peas. Asparagus.
Chicken Croquettes.
Salad, Lettuce Mayonnaise.
Cheese. Wafers.
Baked Chocolate Custards.
Stewed Pie Plant. Cake.
Fruit. Coffee.

SATURDAY.

Corn and Bean Soup.
Fresh Fish Fritters.
Beefsteak Pie with Mushrooms.
Mashed Potatoes. Mashed Turnips.
Tomatoes Baked with Crumbs.
Salad, Cold Slaw.
Cheese. Wafers.
Queen of Puddings, Creamy Sauce.
Lemon Jelly.
Small Cakes. Fruit.
Coffee.

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No. 44 Hanover Street, Boston.

APRIL MENUS.

SUNDAY.

Raw Oysters. Hasty Tomato Soup.
Roast Mutton, Currant Jelly. Boiled Potatoes. Brussels Sprouts.
Macaroni à la Creme. Sweetbread Croquettes, Tomato Sauce. Salad, Lettuce.
Wafers. Cheese. Cocoanut Pudding, Hard Sauce.
Lemon Jelly with Cream. Fruit. Coffee.

MONDAY.

Raw Oysters.
Clear Soup with Noodles.
Filets de Sole with Lemon.
Chickens with Mushroom Sauce.
Savory Potatoes.
Buttered Parsnips. Corn Pudding.
Salad, Lettuce.
Cheese. Bent's Water Crackers.
Compote of Pie Plant.
Cake. Vanilla Ice Cream.
Fruit. Coffee.

TUESDAY.

Raw Oysters.
Veal and Tapioca Soup.
Fried Shad Roes.
Roast Lamb, Made Gravy.
Bermuda Potatoes.
Spinach. Tomatoes Scalloped.
Salad, Potato.
Cheese. Wafers.
Cup Custards. Lady Cake.
Sliced Bananas.
Coffee.

WEDNESDAY.

Purée of Asparagus.
Scalloped Oysters.
Boned Breast of Veal. Olives.
Mashed Potatoes. Corn Fritters.
Spinach in Mould.
Salad, Lobster.
Cheese. Bent's Water Crackers.
Lemon Pie with Méringue.
Cream Puffs.
Fruit. Coffee.

THURSDAY.

Clam Soup.
Fried Fish, Sauce Tartare.
Lamb Chops in Batter, with Parsley.
Bermuda Potatoes.
Chicken with Rice. Sweet Potatoes.
Salad. Lettuce; with French Dressing.
Cheese. Wafers.
Blanc-mange with Cream.
Claret Jelly. Fruit.
Coffee.

FRIDAY.

Provençal Soup.
Broiled Shad.
Roast of Mutton, Larded.
Mashed Potatoes, Browned.
Green Peas. Asparagus.
Chicken Croquettes.
Salad, Lettuce Mayonnaise.
Cheese. Wafers.
Baked Chocolate Custards.
Stewed Pie Plant. Cake.
Fruit. Coffee.

SATURDAY.

Corn and Bean Soup.
Fresh Fish Fritters.
Beefsteak Pie with Mushrooms.
Mashed Potatoes. Mashed Turnips.
Tomatoes Baked with Crumbs.
Salad, Cold Slaw.
Cheese. Wafers.
Queen of Puddings, Creamy Sauce.
Lemon Jelly.
Small Cakes. Fruit.
Coffee.

Bigelow Carpet Co.

ORIGINAL POWER-LOOM MANUFACTURERS OF

Wilton and Brussels CARPETS.

The Carpets made by this Company have received the highest award wherever exhibited, including Gold Medals at the Paris Exposition, 1878, and at the Centennial, 1876.

Their deserved reputation for excellence of fabric, richness and durability of color, novelty and beauty of design, has led to frequent infringements, and inferior goods have often been palmed off in their stead. For the protection of the public, the Company has adopted as a trade-mark the word **"BIGELOW,"** which will be woven (at every repeat of the pattern) in white capitals into the back of the fabric.

Customers will therefore have merely to examine the back of a carpet to be certain that they are getting the genuine Bigelow Wiltons or Body Brussels.

These Goods can be obtained from all first-class dealers.

APRIL MENUS.

SUNDAY.

Raw Oysters. Amber Soup.
Lobster Rissoles. Fillet of Beef with Mushrooms. Boiled Potatoes.
Succotash. Steamed Squash. Quail on Toast. Jelly. Salad, Tomato Mayonnaise.
Cheese. Wafers. Vanilla Ice Cream. Cake.
Wine Jelly with Cream. Fruit. Coffee.

MONDAY.

Chicken Soup.
Halibut Cutlets Baked.
Veal Chops, Tomato Sauce.
Mashed Potatoes. Kale.
Macaroni with Cheese.
Oyster Patties.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Jelly Cake-Fritters with Cream.
Compote of Apples. Cake.
Fruit. Coffee.

TUESDAY.

Mock Turtle Soup.
Fish Chowder.
Rolled Beefsteak, Brown Sauce.
Boiled Potatoes.
Beet Tops.
Sweetbreads in Crumbs.
Salad, Lettuce Mayonnaise.
Cheese. Wafers.
Caramel Custard. Cake.
Sliced Oranges.
Coffee.

WEDNESDAY.

Vermicelli Soup.
Broiled Shad, Parsley and Lemon.
Glazed Ham, Wine Sauce.
Moulded Potatoes. Chow-Chow.
Macaroni à la Creme.
Chicken Croquettes.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
Rhubarb Tart. Lemon Jelly.
Fruit. Coffee.

THURSDAY.

White Soup.
Baked Fish, Stuffed.
Rolled Breast of Veal.
Boiled Potatoes. Spinach.
Scalloped Tomatoes.
Sweetbreads and Mushroom Sauce.
Salad, Lettuce.
Cheese. Wafers.
Apple Charlotte with Cream.
Fruit. Coffee.

FRIDAY.

Corn and Bean Soup.
Pan-fish, Fried, with Parsley.
Braised Beef, Brown Sauce.
Mashed Potatoes.
Parsnips.
Veal Patties.
Salad, Beetroot and Potato.
Cheese. Wafers.
Cornstarch Pudding, with Méringue.
Lemon Jelly. Cake.
Fruit. Coffee.

SATURDAY.

Clear Soup with Italian Paste.
Fried Fish, Sauce Tartare.
Lamb Chops in Butter.
Mashed Potatoes. Stewed Carrots.
Chicken with Rice.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Custards.
Claret Jelly.
Grapes and Pears.
Coffee.

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APRIL MENUS.

SUNDAY.

Vegetable Soup. Fish Kromeskeys.
Ragout of Mutton. Mashed Potatoes. Corn Pudding.
Turnips Stewed in Cream. Salad, Lettuce; French Dressing.
Cheese. Wafers. Compote of Canned Peaches
Boiled Custard. Cake. Coffee.

MONDAY.

Eel Soup.
Oyster Patties.
Boiled Chickens, Egg Sauce.
Creamed Potatoes. Boiled Rice.
Scalloped Tomatoes.
Salad, Lettuce and Cress.
Cheese. Wafers.
Steamed Batter Pudding.
Fruit Sauce. Lemon Jelly.
Fruit. Coffee.

TUESDAY.

White Soup.
Fillets of Halibut, Creole Style.
Rolled Beefsteak, Brown Sauce.
Mashed Potatoes.
Spinach. Chicken Patties.
Salad, Potato and Beetroot.
Cheese. Wafers.
Pound Pudding, Wine Sauce.
Raspberry Jam Puffs.
Fruit. Coffee.

WEDNESDAY.

Almond Cream Soup.
Broiled Shad, Parsley and Lemon.
Curry of Mutton, Rice Border.
Bermuda Potatoes. Squash.
Canned Corn Pudding.
Salad, Lettuce; French Dressing.
Cheese.
Bent's Water Crackers.
Tapioca Cream with Jam.
Sliced Bananas. Coffee.

THURSDAY.

Calf's Head Soup.
Small Pan-fish, Fried.
Rolled Ribs of Beef, Brown Gravy.
Browned Potatoes.
Sliced Beets. Asparagus on Toast.
Calf's Tongue and Brains.
Salad, Cucumbers Dressed.
Cheese. Wafers.
Chocolate. Bavarian Cream.
White Cake. Coffee.

FRIDAY.

Potato Soup.
Baked Shad, Stuffed.
Beef Rechauffé with Olives.
Mashed Potatoe. Savory Rice.
Spinach with Eggs.
Croquettes of Calf's Brains.
Salad, Lettuce; Simple Dressing.
Cheese. Wafers.
Fig Pudding. Wine Sauce.
Grapes and Pears.
Coffee.

SATURDAY.

Flemish Soup.
Oyster Patties.
Rolled Breast of Veal, Stuffed.
Sweet Potatoes.
Cauliflower.
Roast Duck. Jelly.
Saratoga Potatoes.
Salad, Lettuce and Cucumber.
Cheese. Bent's Crackers.
Hot Apple Tart with Cream.
Fruit. Coffee.

PLEASANT VALLEY WINE CO.,

RHEIMS, STEUBEN COUNTY, N. Y.

OVER a quarter of a century ago our Company was organized in the present location, which has become the most extensive grape-growing region east of the Rocky Mountains. The object in view was to improve the cultivation of the Vine, to bring out and test new varieties, and to make good, honest, wholesome American Wines. This policy has been strictly adhered to.

To all who have watched our efforts and progress we ask: Have we not accomplished our purposes? What brand of imported Champagne is more beneficial to the human system than our **Great Western?**

We can assure our patrons, friends, and the public, that our wines are absolutely pure and wholesome. We are proud of our success, and it is our purpose to keep in the straight path of mercantile honor, make and sell pure, honest wines; believing the people of America will appreciate and sustain us in our efforts.

CHAMPAGNES.

Great Western. A fine rich, Dry Wine; perfect in effervesence.

Extra Dry. Similiar to the Great Western, but rather drier.

STILL WINES.

Dry Catawba. A light White Wine; pure juice of the grapes, resembling a fine Rhine Wine.

Sweet Catawba. A heavy, rich, fruity Wine; will keep on draught in any climate and in any kind of package.

Port. A heavy red Wine, made from choice black grapes, fermented in the skins, which gives it its color perfectly pure. Like Sweet Catawba, will keep on draught. Its medicinal qualities cannot be excelled.

PRICE LIST.

GREAT WESTERN, Dry or Extra Dry			Per case, quarts,	$12 00
" " " "			" pints,	14 00
" " " "			" half pints,	9 00
DRY CATAWBA,		Per case, $4 50	Per bottle,	40
SWEET CATAWBA	Per gall., $1 50	" 4 50	"	40
PORT	" 1 50	" 4 50	"	40

PRICES SUBJECT TO CHANGE.

S S. PIERCE & CO., IMPORTERS AND GROCERS,

Corner Tremont and Court Streets, Boston.

APRIL MENUS.

SUNDAY.

Brown Soup. Boiled Fish, Egg Sauce.
Leg of Mutton, Roasted; Jelly. Mashed Potatoes.
Succotash. Veal Patties. Salad, Lettuce; French Dressing. Cheese.
Wafers. Chocolate and Vanilla Ice Cream.
Sliced Oranges. Coffee.

MONDAY.

Scotch Broth.
Fish Chowder.
Mutton Pie with Olives.
Mashed Potatoes. Stewed Tomatoes.
Macaroni à la Creme.
Salad, Cold Slaw.
Cheese. Wafers.
Lemon Puffs with Cream.
Jam Tartlets.
Fruit. Coffee.

TUESDAY.

Vermicelli Soup.
Fish Croquettes; Thin Brown Bread and Butter.
Roast Turkey, Oyster Stuffing.
Potato Puff, Cranberry Sauce.
Sliced Beets, Buttered.
Salad, Lettuce; Mayonnaise.
Cheese. Wafers.
Lemon Jelly with Cream.
Sliced Oranges.
Coffee.

WEDNESDAY.

Soup à la Bonne Femme.
Broiled Shad, Maitre d'Hôtel Butter.
Round of Corned Beef, Boiled.
Stewed Cabbage with Cream.
Mashed Potatoes.
Stewed Tomatoes.
Salad, Lettuce and Cucumber.
Cheese. Wafers.
Orange Cream Pie.
Wine Jelly with Cream.
Fruit. Coffee.

THURSDAY.

Oyster Soup,
Minced Fish Patties.
Mirotan of Corned Beef.
Mashed Potatoes.
Cauliflower.
French Chops. Green Peas.
Salad, Cold Slaw.
Cheese. Wafers.
Old Fashioned Tipsy Cake.
Sliced Bananas with Wine.
Coffee.

FRIDAY.

Raw Oysters.
Croute au Pot.
Veal Cutlets with Potato Slips.
String Beans, White Sauce.
Grouse Breasts on Toast. Jelly.
Salad, Tomato; French Dressing.
Cheese. Wafers.
Compote of Apples.
Cup Custards.
Puff Cake. Fruit.
Coffee.

SATURDAY.

Clam Soup.
Broiled White Fish.
Roast Chickens, Giblet Gravy.
Bermuda Potatoes. Tomatoes.
Asparagus on Toast.
Salad, Lettuce and Cress.
Cheese. Wafers.
Vanilla Custards.
Cake.
Grapes and Pears.
Coffee.

MOFFITT'S

Phosphoric Acid and Iron.

A SPECIFIC FOR INDIGESTION.

INVIGORATES THE SYSTEM AND INCREASES THE VITAL ACTION OF THE STOMACH.

USED AS A CORDIAL IT IS MOST AGREEABLE TO THE TASTE.

PREPARED ONLY BY THE

ENTERPRISE CHEMICAL CO.,

130 STATE STREET, BOSTON, MASS.

L. G. Burnham & Co.

ANTHRACITE AND BITUMINOUS

COAL

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No. 75 STATE ST.

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132 Charles St. & East Chester Park, BOSTON.

GRANITE STREET, SOUTH BOSTON.

221 BRIDGE STREET, EAST CAMBRIDGE.

ARE YOU USING THIS

CHOICE

Breakfast · Cereal

QUICKLY COOKED, VERY NUTRITIOUS, AND EASILY DIGESTED.

For growing children, brain workers or invalids, it is invaluable.

SOLD BY

S. S. PIERCE & CO.

And Grocers Everywhere.

MAY MENUS.

SUNDAY.

Purée of Salmon. Clam Fritters.
Roast Lamb, Mint Sauce. Potato Puff. Sliced Beets.
Asparagus on Toast. Salad, Lettuce; French Dressing. Cheese. Wafers.
Charlotte Russe. Jelly Tarts. Fruit. Coffee.

MONDAY.

Clear Beef Soup.
Rissoles of Fresh Fish.
Brown Fricassee of Chicken.
Mashed Potatoes. French Beans.
Tomatoes Baked in Crumbs.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Neapolitan Pudding, Hard Sauce.
Preserved Peaches. Cake.
Coffee.

TUESDAY.

Cream of Rice Soup.
Salmon Croquettes.
Curry of Lamb, Rice Border.
Bermuda Potatoes. Spinach.
Spaghetti, Tomato Sauce.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
Chocolate Custard with Méringue.
Compote of Pie Plant.
Coffee.

WEDNESDAY.

Soup à l'Italienne.
Fillets of Fresh Fish, Fried.
Beef à la Mode, Brown Sauce.
Mashed Potatoes.
Green Peas.
Asparagus on Toast.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
Snow Pudding with Custard.
Sliced Bananas.
Coffee.

THURSDAY.

Green Pea Soup.
Broiled Shad with Parsley.
Breast of Lamb, Stewed.
Bermuda Potatoes. Beet Tops.
Spaghetti with Tomato Sauce and Force-meat Balls.
Salad, Potato and Beetroot.
Cheese. Wafers.
Rhubarb Tart with Cream.
Grapes and Pears.
Coffee.

FRIDAY.

Brown Soup.
Rissoles of Fresh Fish.
Pressed Beef with Garnish.
Boiled Potatoes.
Stewed Turnips.
Purée of Lentils with Onion.
Salad, Lettuce and Cress.
Cheese. Wafers.
Wine Jelly with Cream.
Raspberry Jelly Tarts.
Coffee.

SATURDAY.

Clear Soup.
Baked White Fish.
Roast Lamb, Mint Sauce.
Mashed Potatoes. Green Peas.
Asparagus on Toast.
Savory Croquettes.
Salad, Lettuce and Tomatoes.
Cheese Wafers.
Vanilla Ice Cream. Cake.
Compote of Pie Plant.
Coffee.

MAY MENUS.

SUNDAY.

Cream of Rice Soup. Fish Chowder.
Roast Ribs of Beef. Browned Potatoes. Kale.
Canned Corn Pudding. Lettuce Mayonnaise. Cheese.
Wafers. Chocolate Custard with Méringue.
Sliced Oranges. Coffee.

MONDAY.

Ox-Tail Soup.
Baked Fish, Stuffed.
Rolled Breast of Veal.
Mashed Potatoes. Young Turnips.
Asparagus on Toast.
Curry of Lamb with Rice.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Charlotte Russe with Jam.
Lemon Jelly. Fruit.
Coffee.

TUESDAY.

Savory Soup.
Broiled Shad with Parsley.
Boiled Chickens, Egg Sauce.
Potato Snow. Canned Corn.
Veal Croquettes. Potato Slips.
Salad, Lobster Mayonnaise.
Cheese. Wafers.
Lemon Water Ice.
Cake. Fruit.
Nuts. Raisins.
Coffee.

WEDNESDAY.

Lobster Bisque.
Curry of Chicken with Rice.
Mashed Potatoes. Stewed Onions.
Scalloped Tomatoes.
Veal Patties.
Salad, Potato and Beet-root.
Cheese.
Bent's Water Crackers.
Caramel Custards in Cups.
Fruit. Nuts.
Coffee.

THURSDAY.

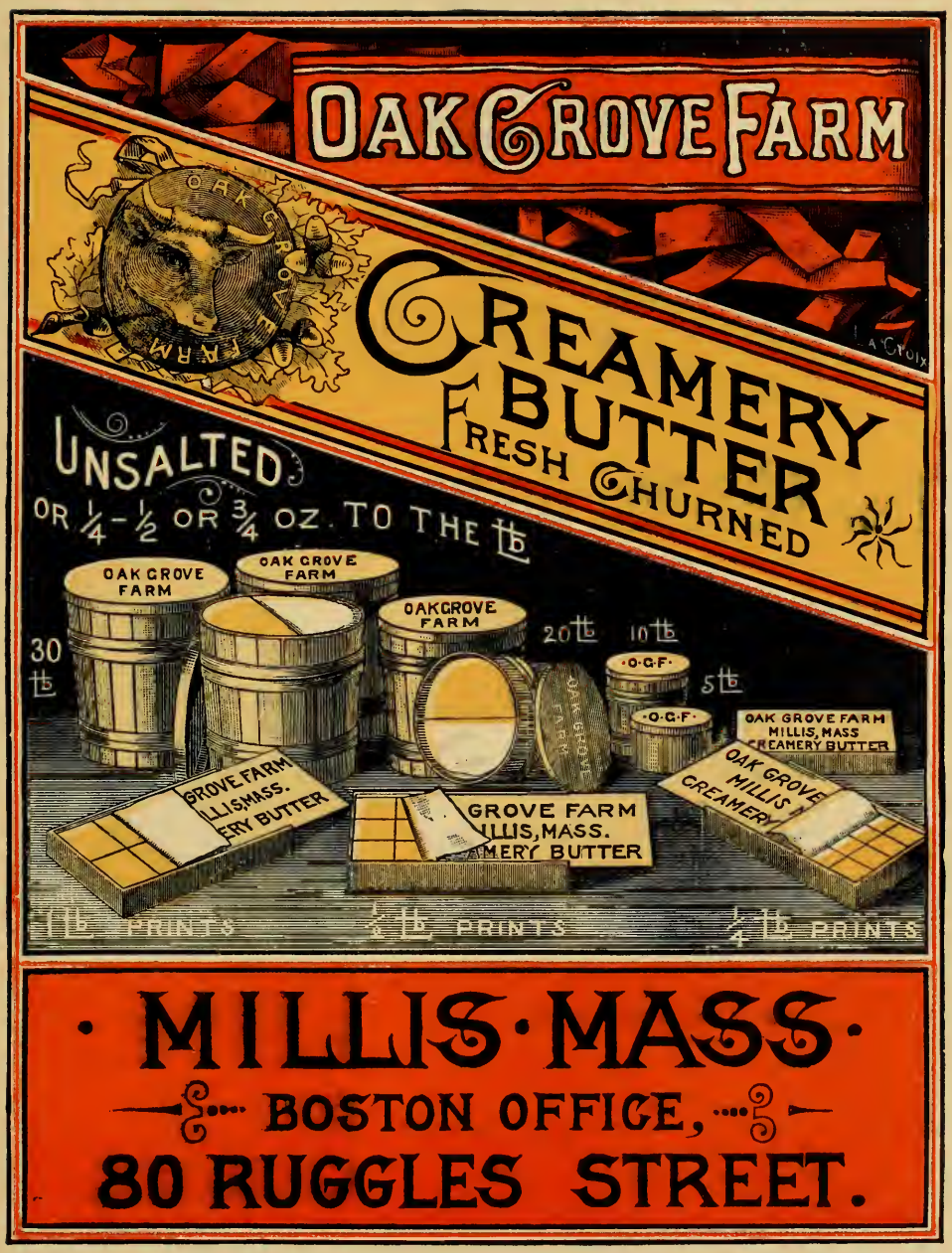
Soup, Hot Pot.
Fillets of Fresh Fish, Fried.
Rolled Breast of Veal, Brown Sauce.
Mashed Potatoes Browned.
Spinach à la Reine.
Canned Corn Fritters.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Puff Pudding, Hard Sauce.
Sliced Bananas.
Coffee.

FRIDAY.

Little Neck Clams.
Macaroni Soup, Grated Parmesan.
Fillet of Beef with Mushrooms.
Potatoes. Sliced Beets, Buttered.
Canned Corn Fritters.
Woodcock, Jelly. Potato Slips.
Salad à la Russe.
Cheese. Bent's Water Crackers.
Velvet Cream. Fruit.
Coffee.

SATURDAY.

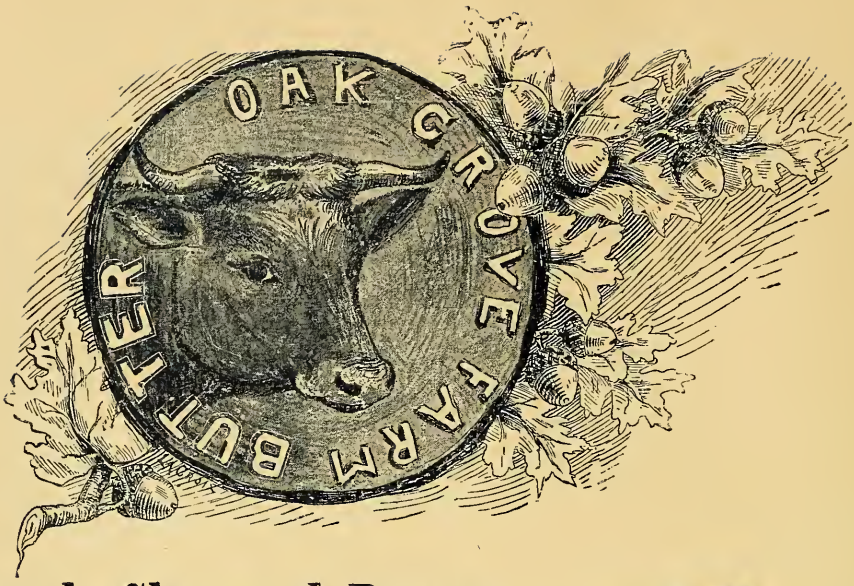
Soup, Cream of Rice.
Lobster Cutlets.
Roast Capon, Giblet Gravy.
Potato Croquettes.
Green Peas.
Snipe with Saratoga Potatoes.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Peach Tart with Cream.
Fruit. Coffee.



· MILLIS · MASS ·

BOSTON OFFICE,

80 RUGGLES STREET.



Fresh Churned Butter.

OAK GROVE FARM

Pure Milk and Cream

IN GLASS JARS.

FRESH VEGETABLES. DELICIOUS FRUITS.

48 Boylston Street

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RECEPTION ROOM FOR LADIES.

OAK GROVE FARM STORES:

BOSTON:

80 RUGGLES STREET, 205 SHAWMUT AVENUE.
84 WEST CEDAR STREET,
PARKER HILL, ON TREMONT STREET.

CAMBRIDGE:
4 BREWER'S BLOCK.

CAMBRIDGEPORT:
505 MAIN STREET.

A Postal to Oak Grove Farm, Boston, Mass., from any part of the world, will reach us.

MAY MENUS.

SUNDAY.

Asparagus Soup. Pan-fish Fried in Crumbs.
Roast Beef, Brown Gravy. Potatoes à la Neige.
Spinach. Chicken Croquettes. Salad, Mayonnaise of Fish. Cheese.
Wafers. Tapioca Cream with Méringue.
Sliced Bananas. Coffee.

MONDAY.

Italian Soup.
Fish Chowder.
Chicken Pudding, White Sauce.
Boiled Potatoes.
Apple Jelly.
Purée of Asparagus with Eggs.
Salad, Potato and Beet-root.
Cheese. Wafers.
German Puffs, Lemon Sauce.
Fruit. Coffee.

TUESDAY.

Corn and Bean Soup.
Scalloped Shad Roes.
Breast of Lamb Stewed.
Mashed Potatoes. Green Peas.
Chicken Rissoles.
Salad, Cress.
Cheese. Bent's Water Crackers.
Lemon Trifle.
Small Cakes. Fruit.
Coffee.

WEDNESDAY.

Clear Beef Soup.
Broiled Shad.
Roast Turkey, Giblet Gravy.
Mashed Potatoes.
Boiled Rice.
Lima Beans, White Sauce.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
Neapolitan Pudding.
Fruit. Coffee.

THURSDAY.

Green Pea Soup.
Fish Croquettes.
Mutton Chops in Batter.
Boiled Potatoes.
Stewed Tomatoes.
Snipe with Jelly and Potato Slips.
Salad, Lettuce and Cress.
Cheese. Wafers.
Boiled Batter Pudding, Hard Sauce.
Fruit. Coffee.

FRIDAY.

White Soup.
Fish Chowder.
Calf's Liver, Larded; Brown Sauce.
Mashed Potatoes. Green Pea Fritters.
Asparagus on Toast.
Chicken Croquettes.
Salad, Mayonnaise of Chicken.
Cheese. Bent's Water Crackers.
Pine-Apple Pie with Cream.
Fruit. Coffee.

SATURDAY.

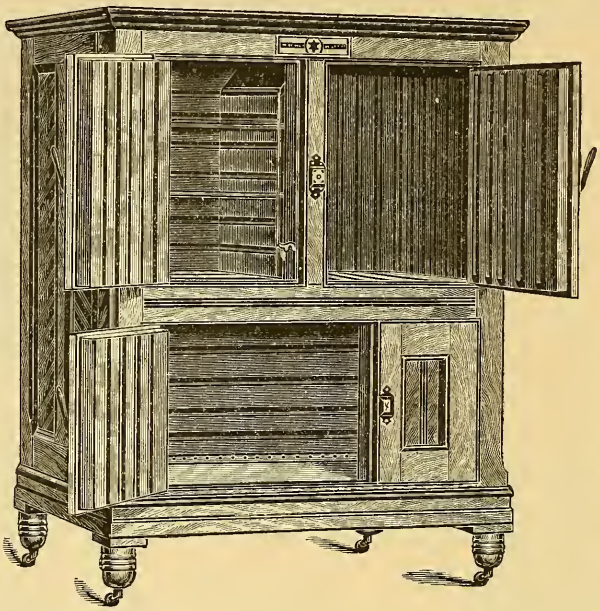
Clear Soup.
Broiled Bluefish.
Rolled Ribs of Beef, Roasted.
Boiled Potatoes.
Sea Kale.
Veal Croquettes.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Sponge Pudding, Cream Sauce.
Fruit. Coffee.

THE BALDWIN DRY AIR REFRIGERATOR,

FOR HOTEL, RESTAURANT AND FAMILY USE,

has no equal for pure, cold, dry air, free from moisture or foul gases.

The United States Government has adopted them for Hospital use in preference to all others, at Chelsea, New Orleans, St. Louis, Cincinnati and Mobile; also Homœopathic Hospital, Boston.



It is a well-known fact that damp refrigerators generate gases that are very injurious to health, particularly with children and invalids. Parties in want of a refrigerator should call and examine these refrigerators and read the testimonials before purchasing elsewhere. Send for circulars.

WATTS & WILLIS, Sole Agents, Basement No. 2 Quincy Market, Boston.

FLEISCHMANN'S
Vienna Model Bakery

1876—OF THE CENTENNIAL EXHIBITION—1876

C. EDELHEIM, Prop'r,

253-259 N. BROAD STREET, PHILADELPHIA, PA.

MANUFACTURERS OF THE ONLY GENUINE

"VIENNA" BREAD, ROLLS, ZWIEBACK-BISCUIT, AND BREAD CRUMBS.

MAY MENUS.

SUNDAY.

Mulligatawny Soup. Lake Trout, Boiled.
Roast Chickens, Giblet Gravy. Mashed Potatoes.
Canned Corn. Tomatoes Fried in Crumbs. Salad, Lettuce and Cress.
Cheese. Wafers. Queen of Puddings with Cream.
California Fruit. Coffee.

MONDAY.

Soup Maigre.
Shad-Roe Croquettes.
Mutton Pie with Mushrooms.
Boiled Potatoes. Stewed Turnips.
Sweetbreads with Tomato Sauce.
Salad, Lettuce Mayonnaise.
Cheese. Bent's Water Crackers.
Cup Custards, Baked. Cake.
Fruit. Coffee.

TUESDAY.

Sago Soup.
Baked Bluefish.
Shoulder of Mutton, Stuffed.
Potato Snow. Purée of Peas.
Asparagus on Toast.
Salad, Potato and Beetroot,
Cheese. Wafers.
Vanilla Ice Cream. Cake.
Fruit. Coffee.

WEDNESDAY.

Clam Chowder.
Fillet of Beef with Mushrooms.
Potatoes à la Parisienne.
French Beans, Sauce Tartare.
Pigeons on Toast. Jelly.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
Batter Pudding, Wine Sauce.
Ripe Strawberries.
Coffee.

THURSDAY.

Brown Beef Soup.
Broiled Bluefish.
Veal Cutlets with Ham.
Mashed Potatoes. Sea Kale.
String Beans.
Savory Croquettes.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Strawberry Short Cake with Cream.
Fruit. Coffee.

FRIDAY.

Clam Soup.
Curry of Mutton, Rice Border.
Stewed Potatoes. Brussels Sprouts.
Canned Corn Pudding.
Lobster Croquettes.
Salad, Lettuce Mayonnaise.
Cheese. Wafers.
Lemon Water Ice. Cake.
Sliced Bananas.
Coffee.

SATURDAY.

Purée of Asparagus.
Small Pan-fish Fried.
Stewed Chicken, Rice Border.
Mashed Potatoes.
Sea Kale.
Timbale of Macaroni.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
Marmalade Pudding, Cream Sauce.
Fruit. Coffee.

ESTABLISHED 1831.

OLD DOMINION

BRAND

HAMS

AND

BONELESS BACON,

CURED SPECIALLY FOR

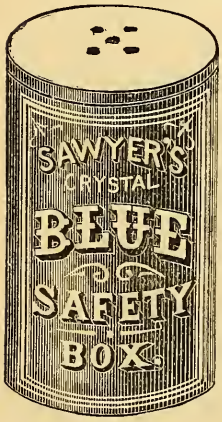
FINE FAMILY TRADE.

WM. E. CLARK & BRO.,

NEW YORK.

SAWYER'S CRYSTAL BLUE

Is so Infinitely Superior to all other Blues that no comparison is possible.



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S. S. PIERCE & CO.

For twenty years, and by most First-Class Grocers who desire to sell the best quality of goods at fair prices.

To Young Housekeepers

Remember, if you use SAWYER'S CRYSTAL BLUE you avoid vexation. Your washing will look nice. Your

MOTHERS AND GRANDMOTHERS

Used it before you. Honorable traders should keep the Best Goods. Don't allow any trader to sell you Blue he calls as good, because he can make more money on an inferior Blue.

JUNE MENUS.

SUNDAY.

Amber Soup. Bluefish Baked with Crumbs.
Braised Beef, Brown Sauce. Mashed Potatoes. Savory Rice.
Scalloped Cabbage. Lobster Croquettes. Salad, Lettuce; French Dressing.
Cheese. Wafers. Hot Tart, Pie Plant and Raisins.
Fruit. Coffee.

MONDAY.

Cream Soup.
Small Pan-fish Fried with Parsley.
Shepherd's Pie with Mushrooms.
Mashed Potatoes.
Young Beets.
Turkish Pilaff.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
Lemon Tart with Méringue.
Fruit. Coffee.

TUESDAY.

Clear Soup.
Fried Fish, Thin Brown Bread and Butter.
Brown Fricassee of Chicken.
Potatoes à la Neige.
Spinach.
Frogs' Legs in Batter.
Salad, Green Peas, Mayonnaise.
Cheese. Bent's Water Crackers.
Tapioca Cream with Méringue.
Fruit. Coffee.

WEDNESDAY.

Mock Turtle Soup.
Baked Bluefish.
Boiled Corned Beef, Round.
Mashed Potatoes. Ladies Cabbage.
Macaroni à la Creme.
Lobster Rissoles.
Salad, Lettuce; French Dressing.
Dutch Cheese. Wafers.
Fried Bananas with Cream.
Puff Cake. Fruit.
Coffee.

THURSDAY.

Bean and Tomato Soup.
Fricassee of Lobster.
Roast Ribs of Beef.
Mashed Potatoes. Green Peas.
Macaroni with Cheese.
Small Birds on Toast. Jelly.
Salad, à la Russe.
Cheese. Wafers.
Snow Custard. Drop Cakes.
Ripe Strawberries.
Coffee.

FRIDAY.

Clam Soup.
Broiled Fish, Maitre d'Hotel Butter.
Fricandeau of Veal.
Potato Balls. Stewed Tomatoes.
Purée of Spinach.
Chicken Croquettes, Cream Sauce.
Shrimp Salad.
Neuchatel Cheese. Wafers.
Sponge Pudding, Hard Sauce.
Fruit. Nuts. Raisins.
Coffee.

SATURDAY.

Flemish Soup.
Fish Chowder.
Boiled Mutton, Caper Sauce.
Mashed Potatoes. Stewed Turnips.
Canned Corn Pudding.
Stewed Pigeons. Jelly.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
German Puffs, Hard Sauce.
Ripe Strawberries.
Coffee.

ESTABLISHED 1843.

WOODWARD & BROWN,

MANUFACTURERS OF

GRAND, SQUARE AND UPRIGHT

PIANO · FORTES

175A TREMONT STREET,

EVANS HOUSE. BOSTON.

"The Best Fruit in Perfect Condition,"
"The Best Refined Sugars"
WITH
"Scrupulous Care in Preparation,"
HAVE MADE THE REPUTATION OF

WALES'

JELLIES

AND

PRESERVES

No Gelatine, Glucose, Apple Pulp, Dye Stuffs, Chemicals or Bleaching Process Used.

FOR SALE BY ALL FIRST-CLASS GROCERS.

HEADQUARTERS IN BOSTON,

S. S. PIERCE & CO.

Wood's Ladies' Blacking.

Contains no Shellac to crack and scale the kid. Contains no Acid to rot and burn the leather. Contains double the quantity (per bottle) of other Dressings, making it the most economical in use.

THIS DRESSING RECEIVED THE HIGHEST AWARD
* * * * * COLD MEDAL * * * * *
AT THE WORLD'S FAIR, NEW ORLEANS.

HARMLESS SHOE POLISH.

JUNE MENUS.

SUNDAY.

Potato Soup. Baked Bluefish, Stuffed.
Veal Cutlets, Breaded; White Sauce. Mashed Potatoes. Green Peas.
Spaghetti with Stock. Curried Frogs' Legs. Salad, Lettuce Mayonnaise. Cheese.
Wafers. Corn Starch Pudding with Méringue.
Raspberry Tartlets. Coffee.

MONDAY.

Clear Brown Soup.
Broiled White Fish.
Broiled Spring Chickens.
Fillet of Beef, Sauce Hollandaise.
Potatoes. Green Corn.
Tomatoes.
Shrimp Salad.
Cheese. Bent's Water Crackers.
Peach Sponge. Orange Ice.
Grapes. Bon-Bons.
Coffee.

TUESDAY.

Cream Tomato Soup.
Boiled Lake Trout, Egg Sauce.
Larded Beef with Mushrooms.
Creamed Potatoes.
Spinach.
Rice à l'Italienne.
Salad, Lettuce Mayonnaise.
Edam Cheese. Wafers.
Strawberry Short-cake with Cream.
Wine Jelly. Fruit.
Coffee.

WEDNESDAY.

Soup, Consommé Royal.
Salmon with Shrimp Sauce.
Grenadins of Beef, Brown Sauce.
Mashed Potatoes.
Macaroni.
Roast Ducks, Grape Jelly.
Salad, Cauliflower.
Cheese. Bent's Water Crackers.
Pineapple Custards.
Cake. Fruit.
Coffee.

THURSDAY.

White Soup.
Broiled Fresh Fish.
Lamb Chops in Batter. Olives.
Mashed Potatoes.
Spinach.
Macaroni à la Creme.
Lobster Rissoles.
Salad, Beet and Potato.
Cheese. Wafers.
Rice Custard with Raspberry Jelly.
Fruit. Coffee.

FRIDAY.

Chicken Soup with Rice.
Shad Roe Croquettes.
Breast of Veal, Stewed.
Browned Mashed Potatoes.
Green Peas. Summer Squash.
Chicken Patties.
Salad, Lettuce and Cucumber.
Cheese. Wafers.
Cottage Pudding, Creamy Sauce.
Fruit. Coffee.

SATURDAY.

Clam Chowder.
Baked Pickerel.
White Fricassee of Chicken.
Mashed Potatoes. Dumplings.
Green Peas. Tomatoes.
Salad, Cucumbers.
Cheese. Wafers.
Strawberry Short-cake.
Wine Jelly with Cream.
Coffee.

THE A M C PERFECT CEREALS

H·E·A·L·T·H!

IMPORTANT TO ALL.

About the healthfulness of the A. M. C. Perfect Cereals, a volume could be written. We can only state in a brief and general way, that there is nothing, which can be eaten, which tends more to keep the general system in as perfect condition as the daily use of these Foods; and all the more desirable, both for health and pleasure, are the numerous changes which our varieties offer. In this connection, we presume to advise families to experiment for themselves, changing from one to another, for the BREAKFAST DISHES. The cost of buying a package of each is small, and no more, than to continually use one kind, and we predict some agreeable surprises. All conditions and ages are benefited by the use of these Foods, from infancy to old age; and having arrived at the latter stage of life, we are the better in general health for having been fed them in the cradle.

There are Thirteen Varieties, viz.:

ROLLED OATS.	**OAT FARINA.**	**CRACKED WHEAT.**
ROLLED WHEAT.	**PEARLED BARLEY.**	**PEARLED WHEAT.**
ROLLED BARLEY.	**GRAHAM FARINA.**	**GRAINS OF GOLD.**
OAT-MEAL.	**PEARLED HOMINY.**	**WHEAT FARINA.**
	HOMINY GRITS.	

Try one package, and you will be convinced. Take only the A. M. C. Perfect. For Sale by all Grocers.

JAMES E. WHITAKER & CO., { Agents for New England, } **174 State Street, BOSTON.**

ESTABLISHED 1847.

CITY LAUNDRY

AND

DYE HOUSE,

Office: 20 TEMPLE PLACE.

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GOODS CALLED FOR

AND

DELIVERED AT ANY RESIDENCE IN THE CITY.

Best Work AND Lowest Prices.

A NOTED CHEMIST SAYS

that "the label and trade-mark of a known, reliable, and responsible manufacturer, is the best protection the public have against frauds, imitations, and counterfeits."

Look at soap, as an illustration. Take, for example, the many kinds made at a price less than the actual cost of raw material; such must, of necessity, be composed of substances of no value except to lessen cost by adulteration. What satisfaction or economy can consumers find in such goods?

The name of CURTIS DAVIS & Co., makers of the

WELCOME SOAP,

guarantees the quality and merit of a first-class article. They alone are responsible for their reputation as manufacturers.

JUNE MENUS.

SUNDAY.

Asparagus Soup. Small Pan-fish, Fried.
Fillet of Veal, Larded. Olives. Browned Potatoes.
Hominy Croquettes. Scalloped Tomatoes. Salad, Lettuce; French Dressing.
Edam Cheese. Wafers. Cocoanut Pudding with Cream.
Ripe Strawberries. Coffee.

MONDAY.

Clear Brown Soup.
Fried Perch; Thin Brown Bread and Butter.
Beef's Tongue, Larded.
Mashed Potatoes.
Young Beans.
New Beets, Sliced and Buttered.
Chicken Croquettes.
Salad, Lettuce; French Dressing.
Cheese. W fers.
Cherry Pudding, Hard Sauce.
Fruit. Coffee.

TUESDAY.

Green Pea Soup.
Baked Salmon Steaks.
Stewed Lamb, Mushroom Sauce.
New Potatoes. Spinach.
Spaghetti in Stock.
Curried Kidneys.
Salad, Tomato Mayonnaise.
Dutch Cheese. Wafers.
Chocolate Blanc-mange.
Fresh Fruit.
Coffee.

WEDNESDAY.

Vegetable Soup.
Curried Lobster.
Lamb Kromeskys. Olives.
Stuffed Potatoes. Young Turnips.
Chicken Croquettes.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Floating Island. Lady Fingers.
Fresh Fruit.
Coffee.

THURSDAY.

Summer Soup.
Fish Chowder.
Rolled Beef with Mushrooms.
Mashed Potatoes. Boiled Onions.
Stuffed Tomatoes.
Salad, Cucumbers; French Dressing.
Cheese. Wafers.
Strawberries and Cream.
Drop Cake.
Coffee.

FRIDAY.

Bisque of Lobster.
Soft Crabs.
Boiled Chickens, Egg Sauce.
Boiled Potatoes.
Savory Rice.
Tomatoes Fried in Crumbs.
Salad, Potato and Beet-root.
Dutch Cheese. Wafers.
Raspberry Short-cake, Hot.
Fruit. Coffee.

SATURDAY.

Clear Beef Soup.
Deviled Lobster.
Roast Ribs of Beef.
Potatoes à la Creme. Corn Fritters.
Kromeskys of Game.
Salad of Beets.
Dairy Cheese. Wafers.
Transparent Pudding, Cold.
Fresh Fruit.
Coffee.

FOR SALE BY

S. S. PIERCE & CO.

D. LEIDEN COLOGNE,

RHINE AND MOSELLE WINES.

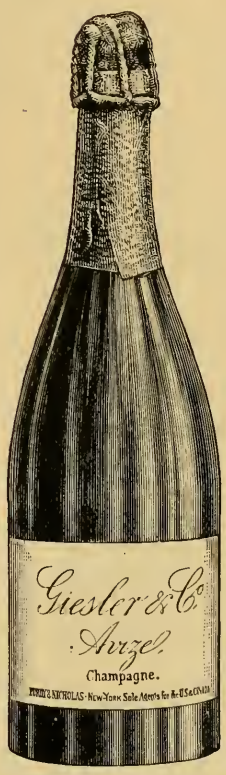
CLOSSMANN & CO.,
BORDEAUX,
CHATEAU MALLERET,
(OWN GROWTH)
AND OTHER CLARETS.

BOUCHARD, PERE
& FILS.
BEAUNE (CÔTE D'OR),
BURGUNDY WINES.

FOR SALE BY

S. S. PIERCE & CO.

GIESLER SPECIAL SEC.
(GREEN LABEL).



GIESLER CARTE BLANCHE.

GIESLER & CO., Avize (Marne).

THE House of GIESLER & CO. is one of the largest in the Champagne country. Its founder, Mr. Frederick Giesler, was formerly, for many years, a partner in the House of "P. A. MUMM, GIESLER & CO." In the year 1838 Mr. Giesler established his house in the little town of Avize, which is so admirably situated in the very heart of the Champagne country, its vines producing one of the finest types of the Champagne wine.

Since that period the House of Giesler & Co. has progressed uninterruptedly, and by its experience, its command of capital, and its extensive establishments, is amply furnished with means to give the greatest satisfaction to its correspondents and consumers throughout the world.

N. B.—Mr. Giesler was the founder of the House of "P. A. Mumm, Giesler & Co.," in the year 1828, and was a partner from 1828 to 1838.

JUNE MENUS.

SUNDAY.

Chicken Soup with Rice. Baked Pickerel.
Leg of Mutton, Larded. Mashed Potatoes. Young Turnips.
Spaghetti, Tomato Sauce. Chicken Croquettes. Salad, Cucumbers; French Dressing.
Cheese. Wafers. Strawberry Trifle. Drop Cake. Fruit. Coffee.

MONDAY.

Potato Soup.
Salmon Cutlets en Papilotte
Fricassee of Sweetbreads.
Mashed Potatoes.
Green Peas.
Scalloped Cabbage.
Salmi of Pigeons.
Salad, Lettuce and Cucumber.
Cheese. Wafers.
Cherry Dumplings, Hard Sauce.
Fruit. Coffee.

TUESDAY.

Ox-tail Soup.
Scalloped Salmon.
Spiced Beef, Round, Boiled.
New Potatoes. Young Beets.
Macaroni with Cheese.
Birds on Toast; Jelly.
Salad, Lettuce Mayonnaise.
Cheese. Bent's Water Crackers.
Raspberries and Cream.
Lady Cake. Fruit.
Coffee.

WEDNESDAY.

Rice and Tapioca Soup.
Fried Perch in Batter.
Smothered Chicken, White Sauce.
Boiled Potatoes. Mashed Squash.
String Beans. Buttered Beets.
Salad, Lettuce Mayonnaise.
Cheese. Wafers.
Custard Pudding, Creamy Sauce.
Fresh Fruit.
Coffee.

THURSDAY.

Green Pea Soup. Salmon, Broiled.
Pressed Beef, Brown Sauce.
Boiled Potatoes. Young Turnips.
Timbale of Macaroni.
Salad, Tomato and Cucumber.
Dutch Cheese.
Wafers.
Mountain Custard. Lady Fingers.
Fresh Fruit.
Coffee.

FRIDAY.

Julienne Soup.
Fish Croquettes.
Breast of Lamb, Stewed; Olives.
Potato Strips. Green Peas.
Scalloped Tomatoes.
Birds on Toast; Jelly.
Salad, Lettuce and Cucumber.
Cheese.
Bent's Crackers.
Strawberries and Cream.
Cup Cake. Coffee.

SATURDAY.

White Soup.
Clam Chowder, Thick.
Beef Tongue with Olives.
Creamed Potatoes. Sea Kale.
Tomatoes Fried in Crumbs.
Chicken Croquettes.
Salad, Lettuce Mayonnaise.
Cheese. Bent's Water Crackers.
Raspberry Short-cake, Hot.
Sliced Bananas.
Coffee.

JULY MENUS.

SUNDAY.

Asparagus Soup. Fried Perch with Parsley.
Rolled Beefsteak, Brown Sauce. Mashed Potatoes.
Stewed Tomatoes. Spaghetti in Stock. Salad, Lettuce; French Dressing.
Cheese. Wafers. Southern Rice Pudding. Cream.
Fresh Fruit. Coffee.

MONDAY.

Corn Soup.
Baked Salmon Cutlets.
Stuffed Breast of Veal.
Boiled Potatoes. Summer Squash.
Tomatoes Stewed with Onion.
Salad, Lettuce; French Dressing.
Cheese.
Bent's Water Crackers.
Baked Custard with Méringue.
Fresh Fruit.
Coffee.

TUESDAY.

Clear Brown Soup.
Fricasseed Lobster.
Larded Shoulder of Mutton.
New Potatoes.
Boiled Corn.
Scalloped Tomatoes.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Raspberry and Currant Tart.
Wine Jelly.
Coffee.

WEDNESDAY.

Corn Soup.
Fish Croquettes.
Stewed Chickens with Dumplings.
Boiled Potatoes. Summer Squash.
Corn Fritters.
Salad, Potato and Beet-root.
Cheese. Wafers.
Raspberries with Whipped Cream.
Washington Cake.
Coffee.

THURSDAY.

Vegetable Soup.
Beef à la Mode, Brown Sauce.
Boiled Potatoes. Lima Beans.
Macaroni with Tomato Sauce.
Lobster Croquettes.
Salad, Cucumber; French Dressing.
Cheese. Wafers.
Lemon Tart with Méringue.
Fresh Fruit.
Coffee.

FRIDAY.

Beef Soup with Italian Paste.
Lamb Chops in Batter.
Creamed Potatoes. Stewed Corn.
Macaroni with Cheese.
Clam Fritters.
Salad, Lettuce; French Dressing.
Edam Cheese. Wafers.
Cream Rice Pudding.
Fresh Fruit.
Coffee.

SATURDAY.

Hasty Tomato Soup.
Fried Trout or Perch.
Chickens, Steamed; Egg Sauce.
Potato Puff.
Baked Squash.
Rice Croquettes
Salad, à la Russe. Cheese. Wafers.
Cherry Pudding, Hard Sauce.
Fresh Fruit.
Coffee.

JULY MENUS.

SUNDAY.

White Soup. Salmon Cutlets.
Braised Veal with Mushrooms. Potatoes à la Duchesse.
Green Corn Pudding. Tomatoes. Chicken Croquettes. Salad, Cucumbers; French Dressing.
Dutch Cheese. Wafers. Cottage Puffs, Hard Sauce.
Fresh Fruit. Coffee.

MONDAY.

Bechamel Soup.
Salmon Croquettes.
Boiled Mutton, Caper Sauce.
Potato Puff. Young Turnips.
String Beans, Sauté.
Salad, Potato and Beetroot.
Cheese. Wafers.
Currant Water Ice. Sponge Cake.
Fresh Fruit.
Coffee.

TUESDAY.

Tapioca Soup.
Filet de Sole, Sauce Tartare.
Mutton Cutlets, Tomato Sauce.
Boiled Potatoes. Young Turnips.
Grouse; Jelly. Saratoga Potatoes.
Salad, Lettuce and Cucumber.
Cheese. Wafers.
Apple Pie with Cream.
Raspberry Custard.
Fruit. Coffee.

WEDNESDAY.

Cream of Rice Soup.
Broiled Spanish Mackerel.
Salmi of Ducks. New Potatoes.
Beef à la Mode.
String Beans.
Stuffed Egg Plant.
Sweetbread Croquettes.
Wafers. Salad. Cheese.
Blackberry Pie. Lemon Jelly. Melons.
Café Noir.

THURSDAY.

Little Neck Clams.
Green Pea Soup.
Broiled Blue Fish.
Roast Chicken, Giblet Sauce.
New Potatoes. Summer Squash.
Sweetbread Patties.
Cucumber Salad. Wafers. Olives.
Raspberry Cream. Puff Cake.
Currant Water Ice.
Fruit. Café Noir.

FRIDAY.

Clam Soup.
Fried Fish, Sauce Tartare.
Lamb Chops in Batter. Potato Slips.
Chicken with Rice.
Sweet Potatoes. Mashed Squash.
Salad, Lettuce and Cucumber.
Cheese. Wafers.
Blanc-mange. Claret Jelly.
Fresh Fruit. Coffee.

SATURDAY.

Cream Soup.
Perch; Thin Brown Bread and Butter.
Roast Ducks, Currant Jelly.
Mashed Potatoes.
String Beans.
Vegetable Salad.
Currant Pie with Méringue.
Fresh Fruit.
Jelly.

JULY MENUS.

SUNDAY.

Corn Soup. Baked Halibut, Creole Style.
Breast of Veal, Braised. Boiled Potatoes. Fried Cucumbers.
Scalloped Tomatoes. Chicken Rissoles. Salad, Lettuce; French Dressing.
Cheese. Wafers. Cream Custards with Jam.
Raspberries and Cream. Coffee.

MONDAY.

Chicken Soup.
Baked Blue Fish.
Potted Beef, Brown Gravy.
Mashed Potatoes. String Beans.
Boiled Corn.
Salad, Dressed Cucumbers.
Cheese. Wafers.
Corn-starch Pudding, Cold.
Raspberries and Currants.
Coffee.

TUESDAY.

Potato Soup.
Boiled Pickerel, Egg Sauce.
Veal Cutlets, White Sauce.
Mashed Potatoes. Green Peas.
Chicken Rissoles.
Salad, Lettuce; French Dressing.
Edam Cheese. Wafers.
Green Apple Tart with Cream.
Fresh Fruit.
Coffee.

WEDNESDAY.

Sago Soup.
Clam Pie.
Roast Chickens, Giblet Gravy.
Mashed Potato.
Ladies' Cabbage.
Spaghetti, White Sauce.
Salmi of Veal with Olives.
Salad, Dressed Cucumbers.
Cheese.
Wafers.

THURSDAY.

Tomato Soup with Rice.
Broiled White Fish.
Fillet of Beef with Mushrooms.
Potato Puff. Boiled Corn.
Chicken Rissoles.
Salad, Lettuce, with Olives.
Edam Cheese. Wafers.
Macaroon Custards with Jam.
Raspberries and Cream.
Coffee.

FRIDAY.

Cream Soup.
Striped Bass, Boiled; Egg Sauce.
Lobster Patties.
Lamb Chops, Breaded.
Boiled Potatoes. Stuffed Tomatoes.
Green Corn Pudding.
Salad, Dressed Cucumbers.
Cheese. Wafers.
Peach Pudding, Foamy Sauce.
Fresh Fruit.
Coffee.

SATURDAY.

Brown Soup.
Fried Perch, Sauce Piquante.
Ragout of Mutton with Olives.
Boiled Potatoes. Creamed Squash.
Tomatoes Fried in Crumbs.
Salad, Lettuce; French Dressing.
Cheese.
Bent's Water Crackers.
Vanilla Ice Cream. Cake.
Fresh Fruit.
Coffee.

JULY MENUS.

SUNDAY.

Summer Cabbage Soup. Fish Croquettes.
Fricandeau of Veal, Larded. Potato Puff. Green Peas.
Spaghetti with Cheese. Salad, Dressed Cucumbers. Neuchatel Cheese.
Wafers. Raspberry Water Ice. Cakes.
Fresh Fruit. Coffee.

MONDAY.

White Soup.
Curried Lobster.
Mock Pigeons, Brown Sauce.
Potatoes à la Duchesse.
Green Peas. Stewed Tomatoes.
Corn Fritters.
Salad, Lettuce Mayonnaise.
Cheese. Bent's Crackers.
Lemon Cream with Méringue.
Fresh Fruit.
Coffee.

TUESDAY.

Crab Soup.
Fried Perch or Trout.
Calf's Head, Boiled Sauce Piquante.
Potato Puff.
Green Corn Pudding.
Tomatoes Fried in Crumbs.
Salad, Dressed Cucumbers.
Cheese. Wafers.
Cherry Pudding, Hard Sauce.
Fresh Fruit.
Coffee.

WEDNESDAY.

Calf's Head Soup.
Stewed Lobster.
Fried Chickens, Cream Sauce.
New Potatoes, Sliced Beets.
Macaroni au Jus. Veal Croquettes.
Salad, Tomatoes Mayonnaise.
Cheese. Wafers.
Black-Cap Raspberry Short Cake.
Whipped Cream.
Coffee.

THURSDAY.

Green Pea Soup.
Fish Croquettes.
Salmi of Ducks with Olives.
Stuffed Potatoes, Creamed Squash.
Calf's Tongue and Brains.
Salad, Veal Mayonnaise.
Cheese. Wafers.
Raspberry Bavarian Cream.
Washington Cake.
Coffee.

FRIDAY.

Rice Soup.
Deviled Crab in Shells.
Rolled Breast of Veal, Braised.
New Potatoes. String Beans.
Spaghetti with Cream.
Vegetable Salad.
Bent's Water Crackers.
Cheese.
Snow Custard, Small Cakes
Fresh Fruit.
Coffee.

SATURDAY.

Cream Soup.
Stewed Bass with Wine.
Veal Cutlets, Breaded, with Olives.
New Potatoes.
Fried Squash.
Succotash with Cream.
Salad, Dressed Cucumbers.
Cheese. Wafers.
Rennet Custard with Jam
Fresh Fruit.
Coffee.

AUGUST MENUS.

SUNDAY.

Potato Soup. Fried Perch, Sauce Tartare.
Stewed Chickens with Dumplings. New Potatoes. Green Peas.
Green Corn Fritters. Beef Tongue with Olives. Salad, Dressed Cucumbers.
Cheese. Wafers. Lemon Pudding with Méringue.
Fresh Fruit. Coffee.

MONDAY.

Julienne Soup.
Boiled Cod, Egg Sauce.
Veal Cutlets, Tomato Sauce.
Mashed Potato. Green Corn.
Baked Egg-plant. Salad, à la Russe.
Cheese Omelette.
Peach Water Ice. Cake.
Fresh Fruit.
Coffee.

TUESDAY.

Lobster Bisque.
Patties of Creamed Fish.
Roast Lamb, Mint Sauce.
Browned Potatoes. Stewed Corn.
Macaroni with Tomato Sauce.
Salad, New Beets and Potatoes.
Cheese. Wafers.
Spanish Cream. White Cake.
Coffee.

WEDNESDAY.

Green Pea Soup.
Fish Chowder.
Roast Chickens, Giblet Gravy.
New Potatoes. Creamed Squash.
Egg-plant Fritters.
Salad, Lettuce, French Dressing.
Cheese.
Bent's Water Crackers.
Blackberry Pudding, Creamy Sauce.
Fresh Fruit.
Coffee.

THURSDAY.

White Soup.
Fish Croquettes.
Rolled Rib-roast of Beef.
Browned Potatoes. Young Onions.
Green Corn Pudding.
Salmi of Chicken with Rice.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
Whole Peach-pie with Cream.
Fresh Fruit.
Coffee.

FRIDAY.

Corn Soup.
Bouille Baisse.
Rolled Beefsteak, Braised.
Browned Potatoes. Fried Squash.
Baked Egg-plant.
Savory Croquettes.
Salad, Dressed Cucumbers.
Cheese. Wafers.
Lemon and Vanilla Ice Cream.
Lady Fingers. Fresh Fruit.
Coffee.

SATURDAY.

Bean and Tomato Soup.
Fried Pan-fish.
Smothered Chickens with Rice.
New Potatoes. Fried Cucumbers.
Old-fashioned Succotash.
Beef Croquettes.
Salad, Lettuce and Tomatoes.
Cheese. Wafers.
Blackberry Pie with Cream.
Fresh Fruit.
Coffee.

AUGUST MENUS.

SUNDAY.

White Soup. Curried Lobster.
Beefsteak Pie with Mushrooms. New Potatoes. Egg-plant Fritters.
Green Corn Pudding. Chicken Rissoles. Salad, Dressed Cucumbers.
Cheese. Wafers. Baked Cup Custards. Cake.
Fresh Fruit. Coffee.

MONDAY.

Macaroni Soup.
Curried Lobster.
Stewed Ducks with Olives.
New Potatoes. Boiled Corn.
Egg-plant Fritters.
Chicken Rissoles. Salad à la Russe.
Cheese. Wafers.
Almond Custards. Lady Fingers.
Fresh Fruit.
Coffee.

TUESDAY.

Clam Soup.
Fried Fish, Perch or Trout.
Collops of Veal with Mushrooms.
Mashed Potatoes. String Beans.
Virginia Hotch-Potch.
Salad, Lettuce Mayonnaise.
Cheese. Wafers.
Blueberry Pudding, Hard Sauce.
Fresh Fruit.
Coffee.

WEDNESDAY.

Noodle Soup.
Fish Chowder.
Boiled Chickens and Tongue.
New Potatoes. Lima Beans.
Fried Egg-plant.
Salad, Beetroot and Potato.
Cheese.
Cream Crackers.
Peaches and Cream.
Lemon Jelly. Light Cake.
Coffee.

THURSDAY.

Corn Soup.
Bouille Baisse.
Game Mutton with Jelly.
Mashed Potatoes. Young Beets.
Turnips Stewed in Cream.
Chicken Rissoles.
Salad, Lettuce Mayonnaise.
Cheese. Wafers.
Huckleberry Pie with Cream.
Fresh Fruit.
Coffee.

FRIDAY.

Cream Soup.
Clam Pie.
Braised Breast of Veal.
Mashed Potatoes. Green Corn.
Egg-plant Fritters.
Salad, Vegetable Mayonnaise.
Cheese Omelette.
Peach Water Ice. Lady Fingers.
Water Melon.
Coffee.

SATURDAY.

Vegetable Soup.
Fried Perch.
Chicken Pot-Pie, Virginia Fashion.
Mashed Potatoes. Fried Cucumbers.
Baked Egg-plant, Stuffed.
Veal Rissoles. Salad à la Russe.
Edam Cheese. Wafers.
Apple Custard with Méringue.
Fresh Fruit.
Coffee.

AUGUST MENUS.

SUNDAY.

Vermicelli Soup. Fish Chowder.
Braised Beef with Mushrooms. Browned Potatoes.
String Beans. Green Corn Pudding. Salad, Dressed Cucumbers.
Cheese. Wafers. Peach Water Ice, Italian Manner.
Washington Cream Cake. Coffee.

MONDAY.

Potato Soup.
Boiled Bass, Egg Sauce.
Roast Lamb, Mint Sauce.
Mashed Potatoes.
Green Peas.
Brunswick Stew.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
Blackberry Roll, Hard Sauce.
Omelette Soufflée.
Coffee.

TUESDAY.

Tapioca Soup.
Bouille Baisse.
Roast Loin of Veal. Jelly.
Whipped Potatoes. Succotash.
Tomatoes Fried in Crumbs.
Chicken Patties.
Salad, Potato and Beetroot.
Cheese. Wafers.
Apple Pudding, Hard Sauce.
Peaches and Cream.
Coffee.

WEDNESDAY.

Clear Soup.
Clam Pie.
Roast Beef, Yorkshire Pudding.
Browned Potatoes. Stewed Okra.
Lima Beans.
Baked Egg Plant.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
Ice Cream. Lady Fingers.
Fresh Fruit.
Coffee.

THURSDAY.

Noodle Soup.
Fried Pan-fish.
Beef Rechauffé with Mushrooms.
Creamed Potatoes. Green Corn.
Tomatoes with Macaroni.
Chicken Rissoles.
Salad à la Russe.
Cheese. Wafers.
Peach Dumplings, Hard Sauce.
Fresh Fruit.
Coffee.

FRIDAY.

Clam Chowder.
Chicken Patties.
Roast Lamb, Mint Sauce.
New Potatoes. Creamed Squash.
Egg-plant, Stewed.
Salad, String Beans Mayonnaise.
Cheese. Wafers.
Peach Water Ice. Cake.
Fresh Fruit.
Coffee.

SATURDAY.

White Soup.
Baked Blue Fish.
Fricandeau of Veal, Larded.
Chopped Potatoes. Stewed Tomatoes.
Lima Beans in Cream.
Salad, Lettuce and Tomato.
Cheese. Wafers.
Green Apple Tart with Cream.
Fresh Fruit.
Coffee.

AUGUST MENUS.

SUNDAY.

Vermicelli Soup. Stewed Eels.
Brown Fricassee of Chicken. Mashed Potatoes. Green Peas.
Baked Egg-plant. Salad à la Russe. Lemon Pudding with Méringue.
Sliced Bananas. Coffee.

MONDAY.

Rice and Tapioca Soup.
Fried Perch.
Brunswick Stew.
Mashed Potatoes. Scalloped Onions.
Succotash with Cream.
Chicken Croquettes.
Salad, Cucumbers Dressed.
Cheese. Wafers.
Vanilla and Chocolate Ice Cream.
Sponge Cake. Fruit.
Coffee.

TUESDAY.

Ox-tail Soup.
Boiled Bass, Egg Sauce.
Roast Ribs of Beef, Rolled.
Browned Potatoes, Creamed Squash.
Green Corn.
Fried Egg-plant.
Salad, Tomato Mayonnaise.
Cheese. Bent's Water Crackers.
Snow Custards with Jam.
Grapes and Pears.
Coffee.

WEDNESDAY.

Corn Soup.
Fried Pan-fish.
Smothered Chickens with Rice.
Mashed Potatoes. Stuffed Tomatoes.
Sliced Beets, Buttered.
Savory Croquettes.
Salad, Lettuce; French Dressing.
Cheese. Cream Crackers.
Cottage Pudding, Hard Sauce.
Fresh Fruit.
Coffee.

THURSDAY.

Hasty Tomato Soup.
Fish Chowder.
Braised Beef, Brown Gravy.
Browned Potatoes.
Green Corn.
Egg-plant Fritters.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
Peach Batter Pudding, Creamy Sauce.
Fresh Fruit.
Coffee.

FRIDAY.

White Soup.
Fillets of White-fish, Stewed.
Calf's Liver Larded, Brown Sauce.
Mashed Potatoes. String Beans.
Tomatoes Fried in Crumbs.
Salad, Beetroot and Potato.
Cheese. Bent's Water Crackers.
Lemon Water Ice. Lady Fingers.
Fresh Fruit.
Coffee.

SATURDAY.

Clear Soup.
Baked Fish.
Roast Ducks, Currant Jelly.
Mashed Potatoes. Succotash.
Stewed Egg-plant.
Salad, Cucumbers Dressed.
Cheese. Wafers.
Damson Tart with Cream.
Omelette Soufflée.
Coffee.

SEPTEMBER MENUS.

SUNDAY.

Clear Soup. Boiled Salmon, Egg Sauce.
Fillet of Veal Stuffed and Braised. Creamed Potatoes.
Cauliflower. Fried Chicken, Virginia Fashion. Salad, Lettuce Mayonnaise.
Cheese. Bent's Water Crackers. Peach Water Ice.
Small Cakes. Fresh Fruit. Coffee.

MONDAY.

Tapioca and Veal Soup.
Salmon Croquettes.
Roast Ducks, Currant Jelly.
Stuffed Tomatoes. Potatoes.
Scalloped Cauliflower.
Salmi of Veal with Olives.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
Damson Roly-Poly, Hard Sauce.
Melons. Grapes. Pears.
Coffee.

TUESDAY.

Raw Oysters.
Macaroni Soup.
Roast Mutton, Currant Jelly.
Mashed Potatoes. Stewed Turnips.
Beets with Butter.
Broiled Sweetbreads, Tomato Sauce.
Salad à la Russe.
Cream Cheese. Wafers.
Velvet Cream. Apple Pie.
Fresh Fruit.
Coffee.

WEDNESDAY.

Vegetable Soup.
Fish Chowder.
Rolled Beefsteak, Stewed.
Mashed Potatoes. Succotash.
Scalloped Tomatoes.
Veal Croquettes.
Salad, Cucumbers Dressed.
Cheese. Wafers.
Apple Pudding, Foamy Sauce.
Fresh Fruit.
Coffee.

THURSDAY.

Mulligatawny Soup.
Fish Chowder.
Squirrel Pot Pie, Virginia Fashion.
Potato Puff. Stewed Tomatoes.
Lima Beans in Cream.
Savory Croquettes.
Salad, Lettuce Mayonnaise.
Cheese. Wafers.
Cup Custards, Baked. White Cake.
Fresh Fruit.
Coffee.

FRIDAY.

Tomato Soup with Rice.
Broiled Halibut.
Fillet of Beef with Mushrooms.
Potato Puff. Sweet Corn.
Salmi of Duck. Saratoga Potatoes.
Salad, Lettuce; French Dressing.
Cheese. Bent's Water Crackers.
Macaroni Custards with Jam.
Fresh Fruit.
Coffee.

SATURDAY.

Cauliflower Soup.
Baked Salmon Cutlets.
Beef's Tongue, Larded and Braised.
Browned Potatoes. Sweet Corn.
Scalloped Tomatoes.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Iceland Moss Blanc-mange.
Puff Cake. Fresh Fruit.
Coffee.

FLEMING-BREWSTER-& ALLEY:

Wood-Engraving:
Photo-Engraving:

31-33 West Twenty-Third Street:
New York.

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ENGRAVERS
& PRINTERS

PRINTERS OF
OUTING ~ LIFE ~ THEATRE ~ DECORATOR & FURNISHER

SEPTEMBER MENUS.

SUNDAY.

Savory Soup. Fish Croquettes.
Roast Chickens, Giblet Gravy. Mashed Potatoes.
Succotash. Cauliflower au Gratin. Salad, Beetroot and Potato.
Cheese. Wafers. English Syllabub. Sponge Cake.
Fresh Fruit. Coffee.

MONDAY.

Scotch Soup.
Baked Fish.
Roast Beef, Sauce Piquante.
Mashed Potatoes. Lima Beans.
Sweet Potatoes, Apple Sauce.
Chicken Rissoles.
Salad, Tomato Mayonnaise.
Cream Cheese. Wafers.
Blackberry Short Cake, Hot.
Fresh Fruit.
Coffee.

TUESDAY

Vegetable Soup.
Curried Lobster.
Boiled Leg of Mutton, Caper Sauce.
Mashed Potatoes. Stewed Turnips.
Baked Egg-plant.
Casserole of Rice and Chicken.
Salad, Lettuce; French Dressing.
Cheese. Cream Crackers.
Vanilla Ice Cream. Cake.
Fresh Fruit.
Coffee.

WEDNESDAY.

Purée of Salmon. Lobster Croquettes.
Mutton Pie with Mushrooms.
Creamed Potatoes. Cauliflower.
Scalloped Tomatoes.
Braised Kidneys, Brown Sauce.
Salad, Vegetable Mayonnaise.
Cheese. Wafers.
Compote of Apples. Cake.
Omelette Soufflée. Coffee.

THURSDAY.

Corn and Bean Soup.
Oyster Patties.
Mock Quails, Tomato Sauce.
Browned Potatoes.
Lima Beans.
Baked Egg-plant, Stuffed.
Beef's Tongue, Sauce Piquante.
Salad, Lettuce Mayonnaise.
Cheese. Wafers.

FRIDAY.

Raw Oysters.
Tapioca Soup.
Roast Ducks, Currant Jelly.
Mashed Potatoes. Stuffed Tomatoes.
Sweet Potatoes, Browned.
Savory Croquettes.
Salad, Lima Beans Mayonnaise.
Cheese. Wafers.
Compote of Peaches. Cake.
Iced Melons.
Coffee.

SATURDAY.

Vegetable Soup.
Curried Lobster.
Breast of Lamb à la Jardinière.
Creamed Potatoes. Lima Beans.
Cauliflower, White Sauce.
Salmi of Ducks with Rice.
Salad à la Russe.
Cheese. Wafers.
Apple Pudding, Hard Sauce.
Fresh Fruit.
Coffee.

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BETWEEN

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To accommodate the large and increasing business via this Line, the largest steamers of the Company will remain in commission continuously:

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Gen'l Pass'r Agent, New York.

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is one of the most extensively used articles now in the market, and is the only article of its kind manufactured from their celebrated Hand-Made Water Crackers, which are the purest and best crackers made, and is warranted not to contain any acids, grease, lard, or saleratus. It is absolutely pure, and will keep for a long time; is used by the best cooks in New York and Boston, and very highly indorsed and used by the Boston Cooking School as the only article that they had yet found that came up fully to the requirements, in which to fry clams, oysters, cutlets, etc.

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More than eighty years ago a factory for the manufacture of crackers was established at Milton, Mass. The business, which was begun on a small scale, has been carried on through all the intervening years up to the present time, and has now reached very large proportions. The crackers are made by hand, in the same way as they were originally, and of the best flour. The ovens are heated by the ancient method of burning fagots in them, which renders them free from gas. The Bent crackers are used in most of the leading hotels in this country, and are shipped in large quantities to all parts of the world. For family use they are unexcelled, being very palatable and healthful. They are praised whenever referred to by anyone who has used them.—*Boston Courier* (Sunday, Nov. 14, 1886).

FOR SALE BY S. S. PIERCE & CO.

SEPTEMBER MENUS.

SUNDAY.

Cream of Rice Soup. Scalloped Oysters.
Braised Beef, Brown Sauce. Browned Potatoes. Lima Beans.
Egg-plant Fritters. Salad, Lobster Mayonnaise. Edam Cheese.
Wafers. Velvet Cream. Lady Fingers.
Grapes. Pears. Coffee.

MONDAY.

Clear Beef Soup.
Baked Fish.
Smothered Chickens with Rice.
Creamed Potatoes. Sliced Beets.
Green Corn Pudding.
Sheep's Tongues in Jelly.
Salad, Cucumbers Dressed.
Cheese. Bent's Hard Water Crackers.
Omelette Soufflée.
Fresh Fruit.
Coffee.

TUESDAY.

Chicken Soup.
Baked Pickerel, White Sauce.
Breast of Lamb, Stewed. Olives.
Mashed Potatoes. Sweet Corn.
Cauliflower Scallop.
Chicken Croquettes.
Salad, Beet-root and Potato.
Cheese. Wafers.
Diplomatic Pudding, Foamy Sauce.
Grapes and Peaches.
Coffee.

WEDNESDAY.

Oyster Soup.
Beef's Tongue, Larded, Sauce Piquante.
Mashed Potatoes.
Lima Beans.
Egg-plant Fritters.
Ragout of Lamb with Mushrooms.
Salad, Lettuce.
Cheese. Wafers.
Whole Peach Pie with Cream.
Iced Water Melon.
Coffee.

THURSDAY.

Potage à la Reine.
Lobster Croquettes.
Roast Quarter of Lamb, Mint Sauce.
Potatoes à la Duchesse. Sweet Corn.
Scalloped Tomatoes.
Woodcock with Acid Jelly.
Salad, Lettuce and Cucumbers.
Cheese. Wafers.
Peach Ice Cream. Cake.
Fresh Fruit.
Coffee.

FRIDAY.

Savory Soup.
Oyster Patties.
Roast Chickens, Giblet Gravy.
Mashed Potatoes. Stewed Tomatoes.
Lima Beans in Cream.
Salad, Lettuce.
Cheese. Bent's Water Crackers.
Baked Custard with Méringue.
Iced Melons.
Coffee.

SATURDAY.

Tomato Soup.
Fish Chowder.
Rolled Beefsteak, Braised.
Creamed Potatoes. Shelled Beans.
Egg-plant Fritters.
Salad à la Russe.
Cheese. Wafers.
Frozen Custard. Sponge Cake.
Fresh Fruit.
Coffee.

SEPTEMBER MENUS.

SUNDAY.

Rice and Tomato Soup. Fried Pan-fish.
Glazed Ham, Virginia Fashion. Mashed Potatoes. Cauliflower.
Lima Beans in Cream. Chicken Croquettes. Salad, Tomato Mayonnaise.
Cheese. Wafers. Deep Apple Pie with Cream.
Iced Melons. Coffee.

MONDAY.

Corn Soup.
Panned Oysters on Toast.
Roast Leg of Mutton, Currant Jelly.
Mashed Potatoes.
Young Turnips.
Ladies' Cabbage, White Sauce.
Salad, Lettuce, Plain.
Cheese. Wafers.
Corn-starch Pudding with Méringue.
Grapes and Pears.
Coffee.

TUESDAY

Tomato Soup.
Fried Pan-fish.
Fricandeau of Veal, Larded.
Mashed Potatoes. Sweet Corn
Tomatoes Scalloped.
Casserole of Rice and Chicken.
Salad, Cucumbers Dressed.
Cheese. Wafers.
Peach Dumplings, Hard Sauce.
Fresh Fruit.
Coffee.

WEDNESDAY.

Vegetabie Soup.
Boiled Bass, Egg Sauce.
Lamb Chops in Batter. Olives.
Stuffed Potatoes. Cauliflower.
Baked Egg-plant.
Lambs' Tongues in Jelly.
Salad, à la Russe.
Cheese. Wafers.
Damson Tart with Cream.
Fresh Fruit.
Coffee.

THURSDAY.

Clam Soup.
Baked Halibut, Creole Style.
Braised Beef, à la Jardinière.
Boiled Potatoes. Sliced Beets.
New England Succotash.
Broiled Sweetbreads, Tomato Sauce.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
Apple Charlotte with Cream.
Fresh Fruit.
Coffee.

FRIDAY.

Macaroni Soup. Fish Kromeskys.
Brown Fricassee of Chicken.
Mashed Potatoes. Lima Beans.
Browned Sweet Potatoes.
Beef's Tongue, Sauce Piquante.
Salad, Vegetable Mayonnaise.
Cheese. Wafers.
Compote of Pears with Cream.
Iced Water-melon.
Coffee.

SATURDAY.

Potato Soup. Fried Pan-fish.
Brunswick Stew. Olives.
Mashed Potatoes. Sweet Corn.
Cauliflower au Gratin.
Chicken Croquettes.
Salad, Beetroot and Potato.
Cheese. Wafers.
Vanilla Ice Cream. Cake.
Fresh Fruit.
Coffee.

OCTOBER MENUS.

SUNDAY.

Noodle Soup. Pan-fish, Fried in Crumbs.
Smothered Chickens with Rice. Boiled Potatoes.
Lima Beans. Macaroni with Cheese. Salad, Cold Slaw.
Cheese Omelette. Tapioca Cream. Puff Cake.
Fresh Fruit. Coffee.

MONDAY.

Sago Soup.
Smothered Oysters.
Veal Cutlets, Breaded; White Sauce.
Mashed Potatoes. Stewed Tomatoes.
Cauliflower au gratin.
Salad, Salmon Mayonnaise.
Wafers. Cream Cheese.
Bread and Butter Pudding, Hard Sauce.
Iced Watermelon.
Coffee.

TUESDAY.

Split Pea Soup.
Baked Bass, White Sauce.
Breast of Lamb Braised. Potato Puff.
French Beans. Egg-plant Fritters.
Woodcock with Grape Jelly.
Salad, Lettuce; French Dressing.
Cream Cheese. Wafers.
Apple Fritters, Wine Sauce.
Fresh Fruit.
Coffee.

WEDNESDAY.

Clam Soup.
Broiled Fillets of Bass.
Loin of Veal, Larded and Roasted.
Potato Balls.
Stewed Tomatoes.
Chicken Croquettes. French Peas.
Shrimp Salad.
Neufchatel Cheese. Wafers.
Sponge Pudding, Hard Sauce.
Grapes and Pears.
Coffee.

THURSDAY.

Clear Brown Soup.
Scalloped Oysters.
Broiled Spring Chickens. Potatoes.
Stewed Corn.
Tomatoes Fried in Crumbs.
Salmi of Veal with Olives.
Salad, Lettuce Mayonnaise.
Cheese. Bent's Water Crackers.
Peach Sponge with Cream.
Fresh Fruit.
Coffee.

FRIDAY.

Raw Oysters.
Macaroni Soup.
Roast Mutton, Currant Jelly.
Mashed Potatoes. Stewed Turnip.
Egg-plant Fritters.
Broiled Sweetbreads, Cream Sauce.
Salad à la Russe.
Cream Cheese. Wafers.
Spanish Cream with Raspberry Jam.
Grapes and Pears.
Coffee.

SATURDAY.

Julienne Soup.
Boiled Bass, Egg Sauce.
Calf's Head, Boiled; Sauce Tartare.
Mashed Potatoes. Stewed Tomatoes.
Cauliflower with Cheese.
Salmi of Game, with Olives.
Salad, Lettuce Mayonnaise.
Cheese. Wafers.
Claret Jelly. Sponge Cake.
Iced Watermelon.
Coffee.

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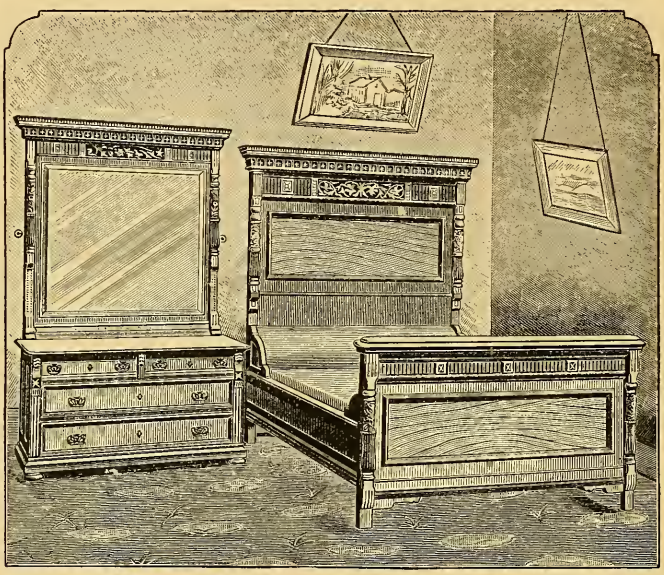

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ELECTRIC LUSTRE STARCH CO., **54 Central Wharf,** BOSTON, MASS., U. S. A.

OCTOBER MENUS.

SUNDAY.

Oysters on Half-shell. Vegetable Soup.
Braised Beef, Brown Sauce. Mashed Potatoes. Creamed Squash.
Stewed Pigeons. Potato Strips. Vegetable Salad. Pine-apple Cheese.
Wafers. Chocolate Bavarian Cream.
Grapes and Pears. Coffee.

MONDAY.

Raw Oysters.
Soup, Consommé Royal.
Casserole of Beef and Rice.
Mashed Potatoes. Sliced Beets.
Scalloped Tomatoes.
Calf's Liver, Larded and Braised.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Pine-apple Custards. White Cake.
Grapes and Pears
Coffee.

TUESDAY.

Green Pea Soup.
Clam Fritters.
Roast Ribs of Beef, Rolled.
Browned Potatoes. Succotash.
Stewed Egg-plant.
Roast Ducks, Grape Jelly.
French Peas.
Salad, Cucumbers Dressed.
Cheese. Wafers.
Lemon Jelly. Whipped Cream.
Fresh Fruit. Coffee.

WEDNESDAY.

Tapioca Soup. Oyster Patties.
Beef Rechauffé with Olives.
Mashed Potatoes. Lima Beans.
Spaghetti in Stock.
Salmi of Ducks. Potato Strips.
Salad à la Russe.
Cheese. Wafers.
Peach Dumplings, Hard Sauce.
Grapes and Pears.
Coffee.

THURSDAY.

Clam Chowder.
Mutton Cutlets, Breaded. Jelly.
Potato Puff. Savory Rice.
Spinach with Eggs.
Salad, Salmon Mayonnaise.
Edam Cheese.
Bent's Crackers.
Apple Charlotte with Cream.
Pears and Plums.
Coffee.

FRIDAY.

Barley Soup.
Clam Fritters.
Roast Sirloin of Beef.
Browned Potatoes. Sweet Potatoes.
Succotash.
Stewed Egg-plant.
Salad, Lima Beans Mayonnaise.
Cheese. Wafers.
Cream Rice Pudding, Cold.
Iced Water-melon.
Coffee.

SATURDAY.

Clear Soup.
Panned Oysters on Toast.
Smothered Chickens with Rice.
Potato Puff.
Creamed Squash.
Egg-plant Fritters.
Salad, Potato and Beetroot.
Cheese. Wafers.
Spanish Cream with Jelly.
Grapes and Pears.
Coffee.

OCTOBER MENUS.

SUNDAY.

Vermicelli Soup. Fried Pan-fish.
Beef's Tongue, Sauce Piquante. Mashed Potatoes.
Cauliflower. Salmi of Chicken with Rice. Salad, Lettuce; French Dressing.
Cheese. Wafers. Wine Jelly with Whipped Cream.
Grapes and Pears. Coffee.

MONDAY.

Bean Soup.
Baked Bass.
Beef à la Mode, Brown Sauce.
Creamed Potatoes. Stewed Onions.
Ladies' Cabbage, with Cream.
Chicken Croquettes.
Salad, Fish Mayonnaise.
Cheese. Wafers.
Custard Pudding, Foamy Sauce.
Fresh Fruit.
Coffee.

TUESDAY.

Vegetable Soup.
Scalloped Oysters.
Casserole of Beef with Rice.
Mashed Potatoes. Egg-plant Fried.
Sweet Potatoes Browned.
Lambs Tongues in Jelly.
Salad à la Russe.
Cheese. Bent's Water Crackers.
Claret Jelly. Lady Cake.
Grapes and Pears.
Coffee.

WEDNESDAY.

White Soup.
Fish Chowder.
Beefsteak Rolled and Stuffed.
Potatoes à la Duchesse. Lima Beans.
Spaghetti with Stock.
Sweetbread Rissoles. Salad, Cold Slaw.
Cheese. Wafers.
Quince Pudding, Hard Sauce.
Fresh Fruit.
Coffee.

THURSDAY.

Raw Oysters.
Mock Turtle Soup.
Fricandeau of Veal, Tomato Sauce.
Mashed Potatoes. Sweet Potatoes.
Cauliflower à la Creme.
Salad, Potato, Beetroot.
Cheese. Wafers.
Cocoanut Pudding with Cream.
Grapes and Pears.
Coffee.

FRIDAY.

Savory Soup.
Clam Fritters.
Roast Leg of Lamb, Grape Jelly.
Browned Potatoes.
Succotash.
Fried Egg-plant.
Salad, Fish Mayonnaise.
Cheese. Wafers.
Custard Rice Pudding, Hot.
Sliced Bananas.
Coffee.

SATURDAY.

Sago Soup.
Panned Oysters.
Roast Ducks, Currant Jelly.
Mashed Potatoes. Lima Beans.
Macaroni à la Creme.
Patties of Minced Lamb.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Apple Tart with Cream.
Grapes and Pears.
Coffee.

OCTOBER MENUS.

SUNDAY.

Clam Soup. Boiled Cod, Egg Sauce.
Braised Breast of Veal, Boned. Potato Snow. Sliced Beets.
Green Corn Pudding. Salmi of Ducks. Salad, Tomato Mayonnaise.
Cheese. Wafers. Coffee Custards. Lady Cake.
Iced Watermelon. Coffee.

MONDAY.

Raw Oysters.
Savory Soup.
Corned Beef, Round, Boiled.
Mashed Potatoes. Stewed Cabbage.
Spaghetti in Stock. Veal Croquettes.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
Snow Custard, Lady Cake.
Sliced Bananas.
Coffee.

TUESDAY.

Bean Soup.
Scalloped Oysters.
Roast Beef, Yorkshire Pudding.
Potatoes. Stewed Parsnips.
Browned Sweet Potatoes. Sweetbread Rissoles.
Salad, Lettuce; French Dressing.
Cheese. Bent's Water Crackers.
Cabinet Pudding, Hard Sauce.
Grapes and Apples.
Coffee.

WEDNESDAY.

Macaroni Soup.
Clam Fritters.
Miroton of Corned Beef.
Potatoes. Cauliflower à la Creme.
Scalloped Tomatoes.
Salmi of Ducks, Jelly.
Salad, à la Russe.
Cream Cheese. Wafers.
Apple Dumplings, Hard Sauce.
Bananas Sliced.
Coffee.

THURSDAY.

Mulligatawny Soup.
Baked Bass, Sauce Piquante.
Breast of Mutton, Stewed.
Potatoes à la Duchesse. Young Turnips.
Dumplings. Stewed Tomatoes.
Savory Croquettes.
Salad, Potato and Beetroot.
Edam Cheese. Wafers.
Chocolate Custards. Cake.
Fresh Fruit.
Coffee.

FRIDAY.

Cream of Rice Soup.
Oyster Patties.
Glazed Ham, Virginia Fashion.
Creamed Potatoes.
Squash. Sweet Potatoes, Browned.
Lambs Tongues in Jelly.
Salad, Lettuce Mayonnaise.
Cheese. Wafers.
Apple Pie with Cream.
Bananas Sliced.
Coffee.

SATURDAY.

Clear Soup.
Baked Halibut, Creole Style.
Roast Chickens, Giblet Gravy.
Mashed Potatoes. Stewed Tomatoes.
Lima Beans in Cream.
Veal and Ham Patties.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Apricot Tart with Cream.
Grapes and Pears.
Coffee.

NOVEMBER MENUS.

SUNDAY.

Vermicelli Soup. Oyster Fritters.
Roast Turkey. Cranberry Jelly. Potatoes Mashed. Salsify.
Scalloped Tomatoes. Salad. Vegetable.
Cheese. Wafers. Apple Pudding, Hard Sauce.
Coffee.

MONDAY.

White Soup.
Fried Smelts, Lemon and Parsley.
Casserole of Turkey, with Rice.
Potatoes à la Duchesse.
Lima Beans.
Parsnip Fritters. Salad.
Potato and Beet-root.
Cheese. Wafers. Spanish Cream.
Cake. Fruit.
Coffee.

TUESDAY.

Jugged Soup.
Boiled Bass, Egg Sauce.
Fricandeau of Veal, Larded.
Mashed Potatoes. Canned Peas.
Macaroni with Cheese.
Salad, Lettuce Mayonnaise.
Cheese. Wafers.
Fanchonettes.
Baked Custards. Fruit.
Coffee.

WEDNESDAY.

Julienne Soup. Oyster Patties.
Roast Ribs of Beef, Rolled.
Browned Potatoes.
Lima Beans. Scalloped Tomatoes.
Veal Croquettes. Salad, Lettuce.
Edam Cheese. Wafers.
Fruit Pudding, Hard Sauce.
Nuts. Raisins.
Coffee.

THURSDAY.

Clear Beef Soup.
Fried Smelts.
Beef Rechauffé, with Mushrooms.
Mashed Potatoes.
Stewed Onions.
Egg-plant Fritters.
Roast Ducks with Jelly.
Potato Salad.
Cheese. Wafers.

FRIDAY.

White Soup with Noodles.
Oyster Pie.
Smothered Chickens, White Sauce.
Mashed Potatoes.
Stewed Celery. Parsnip Fritters.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Tapioca Pudding with Cream.
Sliced Oranges.
Coffee.

SATURDAY.

Mutton Broth with Rice.
Baked Halibut.
Roast Rabbits, Currant Jelly.
Sweet Potatoes, Browned.
Mashed Potatoes. Ladies' Cabbage.
Salmi of Ducks. Lettuce Salad.
Edam Cheese. Wafers.
Cocoanut Pudding with Cream.
Bananas and Oranges.
Coffee.

NOVEMBER MENUS.

SUNDAY.

Savory Soup. Scalloped Oysters.
Ragout of Mutton with Olives. Mashed Potatoes. Parsnips.
Scalloped Tomatoes. Beef Croquettes. Celery Salad.
Cheese. Wafers. Sponge Pudding, Foamy Sauce.
Sliced Oranges. Coffee.

MONDAY.

Oyster Soup.
Fried Smelts.
Brunswick Stew with Chickens.
Mashed Potatoes. Baked Tomatoes.
Fried Sweet Potatoes.
Birds on Toast, Jelly.
Salad, Lettuce,
Cheese. Wafers.
Boiled Batter Pudding, Wine Sauce.
Sliced Bananas. Coffee.

TUESDAY.

White Soup.
Panned Oysters.
Saddle of Mutton, Virginia Fashion.
Potato Puff. Corn Fritters.
Macaroni with Cheese.
Salad, Potato and Beet-root.
Cheese. Wafers.
Almond Cream Custards.
Cake. Fruit.
Coffee.

WEDNESDAY.

Clam Soup.
Fish Chowder.
Mutton Pie with Mushrooms.
Browned Potatoes. Lima Beans.
Stewed Parsnips.
Lettuce Salad.
Cheese. Wafers.
Compote of Apples.
White Cake. Coffee.

THURSDAY.

Vegetable Soup.
Fish Chowder.
Brown Fricassée of Chicken.
Boiled Potatoes. Salsify Fritters.
Tomatoes Scalloped.
Salad à la Russe.
Cheese. Wafers.
i ne Jelly with Whipped Cream.
Sliced Oranges. Coffee.

FRIDAY.

Oysters on the Half-shell.
Amber Soup.
Salmon, Sauce Hollandaise.
Sweetbreads and Peas.
Lamb Chops, Tomato Sauce.
Fillet of Beef with Mushrooms.
Roast Quails, Saratoga Potatoes.
Salad, Lettuce. Cheese. Wafers.
Charlotte Russe with Strawberry Jam.
Chocolate Ice Cream.
Cake. Fresh Fruit. Coffee.

SATURDAY.

Oyster Soup.
Baked Halibut.
Rolled Beefsteak, Stuffed.
Baked Sweet Potatoes.
Stewed Onions.
Squash.
Savory Croquettes.
Salad, Lettuce Mayonnaise.
Edam Cheese. Wafers.
Orange Pudding with Cream.
Fruit. Coffee.

NOVEMBER MENUS.

SUNDAY.

Chicken Soup. Oyster Patties.
Roast Beef, Yorkshire Pudding. Potato Snow.
Stewed Turnips. Macaroni à l'Italienne. Salad, Vegetable.
Edam Cheese. Wafers. Apple Dumplings, Hard Sauce.
Sliced Oranges. Coffee.

MONDAY.

Cream of Rice Soup.
Fried Smelts.
Roast Leg of Pork, Apple Sauce.
Mashed Potatoes. Canned Peas.
Casserole of Chicken.
Salad, Lettuce.
Cheese. Bent's Water Crackers.
Apple Pudding, Hot.
Sliced Bananas.
Coffee.

TUESDAY.

Oysters in Block of Ice.
Baked Bass garnished with Smelts.
Sweetbreads and Tomato Sauce.
Broiled Sardines on Toast.
Deviled Chicken. Potato Strips.
Mayonnaise of Salmon, Shrimp Garnish.
Welsh Rare-bit.
Charlotte Russe.
Ice Cream. Cake.
Coffee.

WEDNESDAY.

Game Soup.
Pan-fish, Fried.
Roast Chicken, Giblet Gravy.
Mashed Potatoes. Stewed Parsnips.
Macaroni with Cheese.
Savory Croquettes.
Salad, Lettuce Mayonnaise.
Edam Cheese. Wafers.
Brown Betty, Foamy Sauce.
Bananas and Oranges.
Coffee.

THURSDAY.

Chicken Soup.
Clam Fritters.
Braised Beef, Brown Sauce.
Mashed Potatoes. Stewed Turnips.
Creamed Squash.
Salmi of Grouse. Potato Slips.
Celery Salad.
Cheese.
Bent's Water Crackers.
Chocolate Custards. Cake. Fruit.
Coffee.

FRIDAY.

Vegetable Soup.
Boiled Cod, Egg Sauce.
Casserole of Beef with Olives.
Browned Potatoes.
Tomatoes Stewed.
Lima Beans in Cream.
Salad, Lettuce Mayonnaise.
Cheese Omelette.
Apple Pie with Cream.
Sliced Oranges.
Coffee.

SATURDAY.

Split-Pea Soup.
Fish Kromeskys.
Chine of Pork, Roasted.
Mashed Potatoes. Fried Apples.
Macaroni à l'Italienne.
Roast Ducks, Grape Jelly.
Salad, Lettuce.
Cheese. Wafers.
Squash Pie. Lemon Tartlets.
Grapes and Pears.
Coffee.

NOVEMBER MENUS.

SUNDAY.

Cream of Rice Soup. Oyster Patties.
Roast Turkey, Cranberry Jelly. Browned Potatoes.
Canned Corn. Scalloped Tomatoes. Celery Mayonnaise. Cheese.
Bent's Water Crackers. Apple Pudding, Hard Sauce.
Grapes and Bananas. Coffee.

MONDAY.

Giblet Soup.
Boiled Cod, Egg Sauce.
Braised Beef, Brown Sauce.
Creamed Potatoes. Savory Rice.
Spaghetti in Stock.
Casserole of Minced Turkey.
Salad, Lettuce.
Edam Cheese.
Wafers.
Fruit. Nuts. Raisins.
Coffee.

TUESDAY.

Oyster Soup.
Fish Fritters.
Beef Pie, with Mushrooms.
Mashed Potatoes. Ladies' Cabbage.
Tomatoes stewed with Onion.
Game Patties.
Celery Salad.
Cheese. Bent's Water Crackers.
Apple Pie with Cream.
Sliced Bananas.
Coffee.

WEDNESDAY.

Brown Soup.
Roast Loin of Veal.
Mashed Potatoes. Stewed Celery.
Canned Peas, in Cream.
Oyster Patties.
Fish Mayonnaise.
Cheese. Wafers.
Batter Pudding, Hard Sauce.
Grapes and Apples.
Coffee.

THURSDAY.

Veal and Tapioca Soup.
Fried Pan-fish.
Veal and Ham Pie à l'Anglaise.
Potato Croquettes, Apple Sauce.
Macaroni with Cheese.
Celery Salad.
Edam Cheese. Wafers.
Baked Custard, with Méringue.
Sliced Oranges.
Coffee.

FRIDAY.

Beef Soup.
Clam Fritters.
Lamb Chops in Batter. Olives.
Mashed Potatoes. Canned Peas.
Roast Ducks, Grape Jelly.
Salad, Lobster Mayonnaise.
Cheese. Wafers.
Apple Dumplings, Hard Sauce.
Grapes and Pears.
Coffee.

SATURDAY.

Savory Soup.
Fried Pan-fish.
Roast Goose, Apple Sauce.
Browned Sweet Potatoes.
Mashed Potatoes. Cauliflower.
Celery Salad.
Cheese. Wafers.
Iceland Moss. Blanc-mange.
Nuts. Raisins.
Coffee.

GEO. H. MORRILL & CO.

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DECEMBER MENUS.

SUNDAY.

Medley Soup. Panned Oysters.
Rolled Breast of Mutton, Boned and Braised. Mashed Potatoes.
Lima Beans. Turnips Stewed in Cream. Salmi of Goose, Jelly. Salad, Lettuce.
Cheese. Bent's Water Crackers. Apple Méringue.
Cake. Sliced Oranges. Coffee.

MONDAY.

Bean Soup.
Baked Halibut.
Veal Cutlets, Breaded.
Mashed Potatoes. Stewed Tomatoes.
Cauliflower à la Creme.
Savory Croquettes.
Celery Salad.
Cheese. Wafers.
Macaroni Custards. Cake.
Fruit. Coffee.

TUESDAY.

Veal and Tapioca Soup.
Fish Fritters.
Boiled Mutton, Caper Sauce.
Mashed Potatoes. Stewed Turnips.
Spaghetti, Tomato Sauce.
Salad, Salmon Mayonnaise.
Cheese. Wafers.
Apple Pudding, Hard Sauce.
Sliced Bananas.
Coffee.

WEDNESDAY.

Cream of Rice Soup.
Oyster Patties.
Stewed Chickens with Rice.
Potato Croquettes. Stewed Tomatoes.
Creamed Squash.
Celery Salad.
Edam Cheese. Wafers.
Wine Jelly with Whipped Cream.
Fruit.
Nuts. Raisins.
Coffee.

THURSDAY.

Oyster Soup.
Pan-fish, Fried.
Braised Beef, Sauce Piquante.
Mashed Potatoes. Stewed Carrots.
Macaroni with Cheese.
Birds on Toast, Jelly.
Salad, Lettuce.
Cheese. Wafers.
Custard Pudding with Cream.
Sliced Bananas.
Coffee.

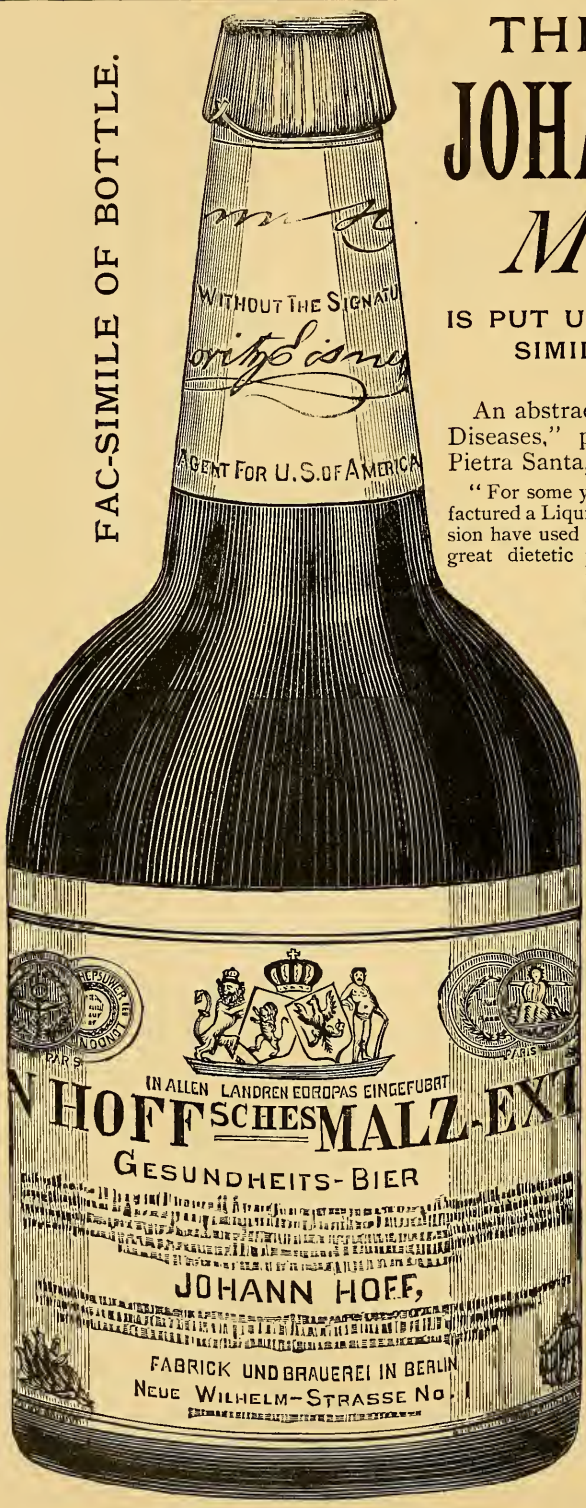
FRIDAY.

Mulligatawny Soup.
Boiled Cod, Egg Sauce.
Brown Fricassee of Chickens.
Mashed Potatoes.
Cauliflower.
Tomatoes Stewed with Onion.
Celery Salad.
Edam Cheese. Wafers.
Squash Pie. Fruit.
Coffee.

SATURDAY.

Oyster Soup.
Fish Croquettes.
Casserole of Beef; Olives.
Browned Potatoes. Salsify.
Beets Sliced and Buttered.
Roast Ducks, Jelly.
Salad, Vegetable.
Cheese. Wafers.
Baked Custards. Fruit.
Coffee.

FAC-SIMILE OF BOTTLE.



THE GENUINE
JOHANN · HOFF
Malt Extract

IS PUT UP ONLY LIKE THIS FAC-SIMILE OF THE BOTTLE.

An abstract from the work on "Pulmonary Diseases," published by Prof. Prosper de Pietra Santa, of Paris:

"For some years Johann Hoff, of Berlin, has manufactured a Liquid Malt Extract which the medical profession have used with such beneficial results, because of its great dietetic properties. This Malt Extract has remarkable nutritious action, both tonic and refreshant, and has proved to be of great value in chronic diseases, producing a contraction of the muscles of the digestive organs. As an aid to digestion it is wonderful in building up lost power. The great practitioners of Paris—Blache, Barth, Geuneau de Mussy, Pidaux, Fauvel, Empis, Danet, Robert de Latour, Bouchut, Piorry and Fardien—highly recommend this pleasant remedy in restoring weakened digestion. My personal experience leads me to confirm the praise which Prof. Laveau expresses in the following words: 'As a large number of patients lack the requisite power to digest solid food, and would, through the use of stimulants, be merely excited and weakened, therefore I regard it of immense value to the practitioner to be able to call to his aid a nutritious tonic and remedy like the genuine Johann Hoff's Malt Extract, which will act not only as a tonic but as a nutrient as well, and which is less exciting than wine or any stimulant."

Dr. Prosper De Pietra Santa,
Place L'Ecole de Medecine,
Rue Antoine Dubois, 2, Paris.

BEWARE OF IMITATIONS.

The genuine Johann Hoff's Malt Extract has the signatures of "JOHANN HOFF" and "MORITZ EISNER" on the neck of every bottle.

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SOLE AGENTS FOR THE U. S.

For Sale by **S. S. Pierce & Co.,** BOSTON, MASS.

DECEMBER MENUS.

SUNDAY.

Purée of Salmon. Panned Oysters.
Haunch of Venison, Jelly. Browned Sweet Potatoes.
Mashed Potatoes. Mashed Turnips. Salsify Fritters. Salad, Lima Beans, Mayonnaise.
Cheese. Bent's Water Crackers. Apple Pudding, Wine Sauce.
Claret Jelly. Fruit. Coffee.

MONDAY.

Medley Soup.
Pan-fish, Fried.
Venison Rechauffé with Wine and Jelly.
Mashed Potatoes. Parsnip Fritters.
Fried Sweet Potatoes.
Celery Salad.
Cheese. Wafers.
Orange Bavarian Cream.
Cake. Fruit.
Coffee.

TUESDAY.

Raw Oysters.
Boiled Cod, Egg Sauce.
Roast Turkey, Cranberry Jelly.
Mashed Potatoes. Mashed Turnips.
Canned Corn Pudding.
Salad à la Russe.
Edam Cheese. Wafers.
Apple Pie with Cream.
Fruit. Nuts and Raisins.
Coffee.

WEDNESDAY.

Giblet Soup.
Panned Oysters.
Rolled Beefsteak, Braised.
Browned Potatoes. Fried Parsnips.
Scalloped Tomatoes.
Celery Salad.
Cheese. Bent's Water Crackers.
Southern Rice Pudding.
Grapes and Apples.
Coffee.

THURSDAY.

Savory Soup.
Fried Smelts, Parsley and Lemon.
Casserole of Turkey, White Sauce.
Mashed Potatoes. Salsify.
Lima Beans. Sweet Potatoes.
Birds on Toast, Jelly.
Vegetable Salad.
Edam Cheese. Wafers.
German Toast, Creamy Sauce.
Sliced Oranges. Coffee.

FRIDAY.

White Soup.
Panned Oysters.
Fricandeau of Veal, Larded.
Mashed Potatoes. Moulded Spinach.
Chopped Sweet Potatoes.
Salmi of Game, Jelly.
Celery Salad.
Cheese. Bent's Water Crackers.
Apple Pudding, Hard Sauce.
Fruit. Nuts.
Coffee.

SATURDAY.

Raw Oysters.
Gravy Soup.
Roast Ducks, Grape Jelly.
Mashed Potatoes. Stewed Tomatoes.
Macaroni au Jus.
Veal Croquettes.
Salad, Fish Mayonnaise.
Cheese. Wafers.
Plum Pudding, Hard Sauce.
Fruit. Nuts.
Coffee.

DECEMBER MENUS.

SUNDAY.

Tomato Soup. Fried Smelts.

Roast Leg of Pork, Sage and Onion Stuffing. Mashed Potatoes.

Sweet Potatoes. Salsify stewed in Cream. Savory Croquettes. Salad, Cold Slaw.

Cheese. Bent's Water Crackers. Corn-starch Pudding, with Jam.

Fruit. Nuts. Raisins. Coffee.

MONDAY.

Raw Oysters.
White Soup.
Boiled Chickens, Egg Sauce.
Mashed Potatoes, Moulded Spinach.
Canned Corn Fritters.
Salad, Salmon Mayonnaise.
Cheese. Wafers.
Squash Pie. Lemon Jelly.
Grapes and Apples.
Coffee.

TUESDAY.

Ox-tail Soup.
Panned Oysters.
Roast Ribs of Beef, Rolled.
Mashed Potatoes. Mashed Turnips
Tomatoes Scalloped.
Chicken Patties.
Celery Salad.
Cheese. Bent's Water Crackers.
Farina Pudding. Sliced Oranges.
Coffee.

WEDNESDAY.

Raw Oysters.
Potage à la Reine.
Roast Chickens, Giblet Gravy.
Browned Sweet Potatoes.
Salsify Fritters. Stewed Tomatoes.
Sweetbread Croquettes.
Salad à la Russe.
Bent's Water Crackers. Cheese.
Wine Jelly, with Whipped Cream.
Omelette Soufflée.
Coffee.

THURSDAY.

Lobster Bisque.
Boiled Cod, Egg Sauce.
Round of Corned Beef, Boiled.
Stuffed Potatoes. Ladies' Cabbage.
Canned Corn Pudding.
Chicken Patties.
Vegetable Salad.
Cheese. Wafers.
Apple and Tapioca Pudding.
Sliced Oranges.
Coffee.

FRIDAY.

Chicken Soup.
Panned Oysters.
Venison Steaks, Currant Jelly.
Stuffed Potatoes. Cauliflower.
Scalloped Tomatoes.
Salad à la Russe.
Cheese.
Bent's Water Crackers.
Cottage Pudding, Hard Sauce. Fruit.
Coffee.

SATURDAY.

Raw Oysters.
Game Soup.
Roast Sirloin of Beef.
Browned Potatoes, Salsify Fritters.
Fried Sweet Potatoes.
Salmi of Ducks. Olives.
Salad, Lettuce.
Cheese. Wafers.
Apple Pie, with Cream. Sliced Bananas.
Coffee.

DECEMBER MENUS.

SUNDAY.

Vermicelli Soup. Fish Kromeskys.
Veal Cutlets, Breaded ; Tomato Sauce. Mashed Potatoes.
Hominy Croquettes. Stewed Tomatoes, with Onion. Miroton of Corned Beef.
Salad, Vegetable Mayonnaise. Cheese. Bent's Water Crackers.
Plum Pudding, Foamy Sauce. Grapes and Apples. Coffee.

MONDAY.

Raw Oysters.
Cream of Barley Soup.
Roast Beef, Rechauffé. Olives.
Potato Balls. Stewed Turnips.
Cauliflower au Gratin.
Veal Patties.
Salad, Celery and Cabbage.
Cheese. Wafers
Chocolate Custards. Fruit.
Coffee.

TUESDAY.

Oyster Soup.
Fried Smelts.
Casserole of Turkey, with Tongue.
Mashed Potatoes
Salsify, Stewed.
Baked Squash.
Salad, Cold Slaw.
Arrowroot Pudding, Cold.
Compote of Apples.
Coffee.

WEDNESDAY.

Oysters on the Half Shell.
Mock Turtle Soup
Lobster Croquettes. Potato Slips.
Roast Turkey, Cranberry Jelly.
Boiled Tongue, Sauce Piquante.
Sweet Potatoes, Browned.
Macaroni à la Crême.
Salad, Salmon Mayonnaise.
Cheese Fondu.
Mince Pie. Cabinet Pudding.
Fruits and Ices.
Coffee.

THURSDAY.

Brown Soup.
Lobster Croquettes.
Leg of Mutton Boiled, Caper Sauce.
Boiled Potatoes.
Canned Peas.
Cauliflower, with Cheese.
Vegetable Salad.
Edam Cheese.
Wafers.
German Puffs, Hard Sauce.
Sliced Oranges.
Coffee.

FRIDAY.

Savory Soup.
Panned Oysters.
Veal Cutlets, Breaded ; Mushroom Sauce.
Mashed Potatoes. Stewed Tomatoes.
Canned Corn Fritters.
Roast Ducks, Grape Jelly.
Salad, Cold Slaw.
Cheese. Wafers.
Southern Rice Pudding.
Grapes and Pears.
Coffee.

SATURDAY.

Lobster Bisque.
Fried Smelts.
Roast Rabbits, Currant Jelly.
Mashed Potatoes. Parsnip Fritters.
Scalloped Cauliflower.
Salmi of Ducks, Jelly.
Celery Salad.
Cheese. Wafers.
Cabinet Pudding, Hard Sauce.
Sliced Oranges.
Coffee.

MISCELLANEOUS MENUS.

MENU.

Chicken Soup, with Rice. Broiled Fresh Mackerel.
Roast Lamb, Mint Sauce. Mashed Potatoes. String Beans.
Spaghetti with Stock. Rice Birds on Toast. Saratoga Potatoes. Jelly.
Salad, French. Cheese. Bent's Water Crackers.
Puff Pudding, Hard Sauce. Fruit. Coffee.

MENU.

Vermicelli Soup.
Fish Croquettes ; Thin Brown Bread and Butter.
Roast Turkey, Oyster Stuffing.
Potatoes Creamed. Sliced Beets.
Stewed Celery. Stewed Tomatoes.
Lettuce Mayonnaise.
Cheese. Wafers.
Apple Pie.
Jelly with Custard. Fruit.
Coffee.

MENU.

Raw Oysters.
Ox-tail Soup.
Brown Fricassee of Chicken.
Mashed Potatoes. Tomatoes, Baked.
Sweet Potatoes, Browned.
Salmi of Small Birds.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
Queen's Toast, Cream Sauce.
Bananas, with Cocoanut.
Coffee.

MENU.

Hasty Tomato Soup.
Boiled Bass, Egg Sauce.
Roasted Sweetbreads. White Sauce.
Mashed Potatoes.
Canned Corn.
Curry of Veal, with Rice.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
Strawberry Short-cake, with Cream.
Wine Jelly. Fruit.
Coffee.

MENU.

Tomato Soup.
Salmon Pudding.
Breast of Veal, Stuffed.
Mashed Potatoes. Salsify.
Purée of Spinach, with Eggs.
Salad, Lettuce.
Cheese. Wafers.
Cumberland Pudding, Hard Sauce.
Sliced Oranges.
Coffee.

MENU.

Ox-tail Soup.
Broiled Shad-Roes.
Roast Breast of Mutton, Boned.
Mashed Potatoes. Currant Jelly.
Hominy Fritters. Spinach.
Savory Croquettes.
Salad, Tomato and Cucumber.
Cheese. Wafers.
Pine-Apple Ambrosia.
Washington Pie, with Cream.
Coffee.

MENU.

Mutton Broth, with Rice.
Fish Croquettes.
Roasted Beef-Heart, Larded.
Browned Potatoes. Stewed Onions.
Macaroni au Jus.
Glazed Ham, with Crumbs.
Salad, Lettuce Mayonnaise.
Cheese. Wafers.
Spanish Cream. Macaroons.
Fresh Fruit.
Coffee.

MISCELLANEOUS MENUS.

MENU.

White Soup, with Noodles. Fish Chowder.
Braised Beef, Brown Sauce. Whipped Potatoes. Creamed Squash.
Young Onions, in Cream. Sweetbread Croquettes. Salad, Tomato Mayonnaise.
Cheese. Wafers. Champagne Jelly. Sponge Cake.
Fresh Fruit. Coffee.

MENU.

Savory Soup.
Fish Chowder.
Roast Loin of Veal.
Browned Potatoes. Green Peas.
Green Corn Fritters.
Salmi of Ducks, with Rice.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
Puff Pudding, Hard Sauce.
Watermelon, Iced.
Coffee.

MENU.

Tomato Soup.
Oyster Patties.
Boiled Mutton, Caper Sauce.
Mashed Potatoes. Stewed Turnips.
Fried Egg-Plant.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Fried Bananas, with Cream.
Iced Melons.
Coffee.

MENU.

Tomato Soup.
Boiled Cod, Egg Sauce.
Calf's Liver, Larded and Braised.
Mashed Potatoes. Parsnip Fritters.
Spinach, with Eggs.
Casserole of Beef, with Olives.
Salad, Lettuce; French Dressing.
Cheese. Wafers.
Apple Fritters, Wine Sauce.
Fresh Fruit.
Coffee.

MENU.

Soup, Consommé Royal.
Baked Bluefish, Sauce Hollandaise.
Roast Chickens, Giblet Gravy.
Potatoes à la Parisienne.
Summer Squash. Green Corn.
Braised Sweetbreads.
Salad, Lima Beans Mayonnaise.
Cheese Omelette.
Chocolate Custards. Lady-fingers.
Peaches and Cream.
Coffee.

MENU.

Raw Oysters.
Cream of Rice Soup.
Baked Bluefish.
Smothered Chickens, with Oysters.
Mashed Potatoes. Sweet Potatoes.
Calf's Liver, Larded and Braised.
Salad à la Russe.
Cheese. Wafers. Peach-water Ice.
Sponge Cake. Grapes and Pears.
Coffee.

MENU.

Oyster Soup.
Fried Perch.
Braised Beef, Brown Sauce.
Browned Potatoes. Baked Squash.
Egg-plant Fritters.
Chicken Croquettes.
Salad, Tomato Mayonnaise.
Cheese. Wafers.
Baked Custard with Méringue.
Fresh Fruit.
Coffee.

MISCELLANEOUS MENUS.

A WINTER BREAKFAST PARTY.

Broiled Sardines on Toast, Garnished with Slices of Lemon.
Coffee, Chocolate and Tea.
Larded Sweet-breads. French Peas. Cold Rolls. Sauterne.
Small Fillets of Steak on Toast with Mushrooms.
Fried Oysters. Breakfast Puffs.
Fillets of Grouse on thin slices of Fried Mush. Potato Strips.
Sliced Oranges with Sugar. Waffles and Maple Syrup.

A LUNCH PARTY.

Raw Oysters on Half-shell.
Bouillon, Sherry.
Little Vols-au-vent of Sweetbreads.
Lamb Chops, Tomato Sauce. Champagne.
Chicken Croquettes. French Peas.
Snipe. Potatoes à la Parisienne.
Salad of Lettuce.
Neuchâtel Cheese. Toasted Wafers.
Chocolate Bavarian Cream.
Vanilla Ice Cream. Small Cakes.
Fruit. Coffee.

A LITTLE COMPANY.

Roman Punch.
Green Pea Soup.
Boiled Salmon, Shrimp Sauce.
French Chops. Petit Pois.
Smothered Chickens. Beef Tongue.
Asparagus on Toast. Salad à la Russe.
Cheese.
Bent's Water Crackers.
Water Ices. Raspberry Tarts.
Strawberries. Cake.
Coffee.

A SUMMER BREAKFAST PARTY.

Melons.
Fried Perch or Trout, Sauce Tartare.
Coffee or Tea, and Chocolate.
Spring Chickens Stewed in Cream.
Saratoga Potatoes.
Poached Eggs on Anchovy Toast.
Fillets of Porterhouse Steak.
Tomatoes with Mayonnaise.
Sliced Peaches.

A LUNCH PARTY.

Bouillon.
Roast Oysters on the Half-shell.
Oyster Patties.
Cuts of Fillet of Beef, Braised.
French Peas.
Chicken Croquettes. Potato Strips.
Mayonnaise of Lettuce.
Biscuits Glacés. Fruit Ices.
Fruit. Bon-bons. Coffee.

A CHILDREN'S PARTY FOR FIFTY.

Chicken and Tongue Sandwiches, fifty of each.
Buttered Rolls, very small, one hundred.
Lady Cake, Sponge Cake, Pound Cake, two loaves each.
Fancy Cakes, small, one hundred and fifty.
Vanilla Ice Cream, two gallons.
Strawberry or Lemon Ice Cream, two gallons.
Assorted Candies, seven pounds.
Mottoes. Lemonade.
Fruit.

A LUNCH PARTY.

Mock-turtle Soup. Milk Punch.
Lobster Chops. Claret.
Mushrooms in Crust.
Lamb Chops en Papillote.
Chetney of Slices of Baked Fillet of Beef.
Chocolate with Whipped Cream.
Roast Quail, Bread Sauce.
Salad, Lettuce; French Dressing.
Ices and Fancy Cakes.
Fruit.

MISCELLANEOUS MENUS.

A DINNER PARTY.

Roman Punch. Giblet Soup.

Little Vols-au-vent of Oysters. Smelts, Tomato Sauce. Smothered Chickens, White Sauce.

Saddle of Venison, Jelly. Potatoes à la Duchesse.

Breasts of Quail. French Peas. Salad, Lettuce.

Cheese Fondu. Chocolate Bavarian Cream.

Vanilla Ice Cream. Ginger Preserves.

Small Cakes. Fruit. Coffee.

A LUNCH PARTY.

Bouillon.

Deviled Crabs. Olives.

Sweetbreads, Cream Sauce.

Fillets of Grouse with Jelly.

Saratoga Potatoes.

Mayonnaise of Chicken.

Champagne Jelly. Whipped Cream.

Pistache Ice Cream.

Small Cakes. Fruit.

Bon-bons.

A LUNCH PARTY.

Raw Oysters.

Patties of Sweetbreads.

Lamb Chops, Tomato Sauce.

Chicken Croquettes, French Peas.

Salad, Lettuce.

Neufchatel Cheese. Wafers.

Chocolate Bavarian Cream.

Vanilla Ice Cream.

Cake. Fruit. Coffee.

A LUNCH PARTY.

Bouillon. Sherry.

Fried Frogs' Legs, French Peas.

Smelts with Sauce Tartare.

Chicken in Scallop-shells.

Sweetbread Croquettes. Champagne.

Fried Cream.

Salad, Romaine.

Welsh Rare-bit.

Vanilla Ice Cream. Fancy Cake.

Fruit. Coffee.

A FAMILY DINNER.

Raw Oysters.

Savory Soup.

Roast Beef Rechauffé.

Macaroni with Cheese.

Potato Puffs.

Scalloped Tomato.

Cabinet Pudding, Creamy Sauce.

Wafers.

Cheese. Apples.

Coffee.

A FAMILY DINNER.

Cream of Rice Soup.

Rolled Beefsteak, Stuffed.

Baked Potatoes.

Stewed Cabbage.

Salad, French Beans.

Wafers.

Cheddar Cheese.

Apple and Tapioca Pudding, Lemon Sauce.

Fruit. Coffee.

A FAMILY DINNER.

Raw Oysters.

Soup à l'Italienne.

Breaded Mutton Cutlets, Tomato Sauce.

Potato Snow.

Canned Corn.

Apple Sauce.

Corn-starch Pudding with Cream.

Bent's Water Crackers.

Cheese.

Fruit. Coffee.

The Japanese Parlor.

ONE OF THE MOST FASCINATING PLACES FOR LADIES TO VISIT IN THIS CITY IS THE JAPANESE SALESROOM, WHICH MR. N. M. HATCH, THE WELL-KNOWN AUCTIONEER, OPENED SOME TIME AGO AT 238 TREMONT STREET.

Mr. Hatch has enlarged the parlor devoted to this business by taking in the room at the back of the one originally devoted to this branch of his trade, so that he has much more room to display his large stock of goods. Ladies who are strangers to this Japanese parlor, and have been in the habit of buying the wares of these ingenious people from out of choice stock at high-priced places, would be surprised at the charming articles that can be purchased here at astonishingly low figures. Mr. Hatch is carrying a stock of $30,000 of goods from all parts of Japan, purchased from the six largest importing houses in this country. By buying his goods in this way, he is able to cover the whole country of Japan, and offer to his patrons an almost unlimited variety of goods at very low prices. There ladies will find a great variety of the cute little oddities so suitable for progressive euchre prizes and for German favors. The tables are so arranged that in the front room one will find a 5, 10, 25 and 50 cent counter containing an attractive variety of porcelain, china, straw, lacquer and other work of which the Japanese make specialties. The stock of lacquer and bronze work shown is especially attractive, while in Kaga and Owari ware there is a great variety offered at prices that will astonish those accustomed to buy of some of the Boston dealers. He also shows some fine specimens of Satsuma, Cloisonne and Kioto ware.

A specialty is made of straw work, and beautiful baskets are offered at prices from fifteen cents up.—The baskets are exquisitely made, and some of the covered baskets suitable for handkerchiefs and gloves, that are offered for 25 cents, are a bargain not to be found elsewhere, and only equalled by the new line of waste-baskets just received and marked at prices equally low.

The screens occupy an entire side of one of the rooms, and a really pretty one can be had for $2.50, or an elegant affair in silk for $70, according to the size of one's purse.

The line of porcelain boxes from 20 cents up, and the pretty rose jars at similar figures, are also worth examining.

Mr. Hatch has much enlarged his stock since he enlarged his quarters, and ladies who have not been there lately, whether they want to buy small articles or invest in choice bits of bric-a-brac, pretty Japanese bronzes, or rich carvings in teak wood, would do well to visit there before the holiday rush sets in.

SPITZ BROS. & MORK,

Men's, Boys' and Children's *Fine Clothing.*

A complete assortment of clothing can always be found at this establishment, manufactured in the **most approved manner, of reliable material, fit and style not surpassed by garments made to order, at reasonable prices.**

Examination invited.

SPITZ BROS. & MORK,

Manufacturers, Wholesalers and Retailers.

508 Washington Street, 5 Bedford Street,

Two doors north of R. H. WHITE & Co.

GORDON & DILWORTH

MANUFACTURING PURVEYORS

ESTABLISHED 1847

ALIMENTARY PRODUCTS

ALL OF OUR PRODUCTIONS BEAR THIS TRADE MARK. WILL PROSECUTE ALL IMITATIONS & INFRINGEMENTS OF THE SAME

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OVER 100 DOMESTIC & FOREIGN FRUITS & VEGETABLES TRANSMUTED INTO TABLE DELICACIES

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OUR PRESERVES & JELLIES

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ARE SIMPLY INCOMPARABLE.

OUR SALAD DRESSING & NEW PROCESS CATSUP

GIVE TONE TO THE MOST MODEST REPAST.

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ANY ARTICLE YOUR GROCER CANNOT SUPPLY, WE WILL IF YOU SEND FOR A PRICE LIST.

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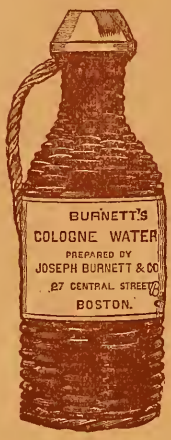

ST. LOUIS.

BURNETT'S
COLOGNE ∴ WATER,

UNRIVALLED IN RICHNESS AND DELICACY OF PERFUME.

IS PREPARED FROM THE PUREST AND BEST MATERIALS, AND WITH THE UTMOST CARE. IT IS EQUAL, IF NOT SUPERIOR, TO THE CELEBRATED FARINA.

WITHOUT effort on the part of the proprietors, it has in a brief time attained a large and constantly increasing sale, confirming the opinion of the best judges that it is *superior* to any foreign or domestic. In quarter and half pints, pints and quarts. In basket style, or plain, with cork or glass stopper.

We recommend this Cologne Water to consumers and keep all styles and sizes in stock.

S. S. PIERCE & CO.

PRESS OF FLEMING, BREWSTER & ALLEY, 31-33 WEST TWENTY-THIRD STREET, NEW YORK.

THE NEW YORK AND BOSTON
Despatch Express Company,

EXPRESS FORWARDERS TO

NEW YORK, PHILADELPHIA,
BALTIMORE, WASHINGTON,
NEWPORT, R. I.,
All Points on Cape Cod,
NEW BEDFORD, TAUNTON,
MATTAPOISETT, MARION, FALL RIVER,
MIDDLEBORO, FITCHBURG,
And all Points on Old Colony R. R., including MARTHA'S VINEYARD and NANTUCKET.

OFFICES:
105 to 111 Arch St., 211 Washington St., 25 Merchant's Row.

WALTON C. TAFT, Superintendent.

EDWARD A. TAFT, General Manager.

ARMSTRONG TRANSFER COMPANY

THE OBJECT OF THIS COMPANY IS TO OFFER THE PUBLIC A WELL ARRANGED BAGGAGE EXPRESS SYSTEM.

THE PRINCIPAL FEATURE OF THIS DEPARTMENT WILL BE THE CHECKING OF BAGGAGE AT RESIDENCES AND HOTELS TO ANY RAILROAD OR STEAMBOAT IN THE CITY. BAGGAGE CALLED FOR AND DELIVERED IN ANY PART OF THE CITY.

AT ALL PRIVATE RESIDENCES, BAGGAGE WILL BE DELIVERED IN ANY PART OF THE HOUSE DESIRED, WITHOUT EXTRA CHARGE.

Principal Business Office, 211 Washington Street.

BRANCH OFFICES:
Boston and Albany Railroad Station, Old Colony Railroad Station, Boston and Lowell Railroad Station, Boston and Maine Railroad Station, Eastern Railroad Station, New York and New England Railroad Station, 105 Arch Street, 129 Eliot Street, Adams House, Revere House.

TELEPHONE CALL 1832.

FRED. S. LEONARD, Superintendent.

EDWARD A. TAFT. President.

BOSTON CAB COMPANY.

TELEPHONE 1746.

THE BOSTON CAB COMPANY are prepared to furnish elegant vehicles, consisting of Landaus, Berlin Coaches, Broughams, Extension Broughams, Coupes and Victorias, for Pleasure-Riding, Shopping, Calls, and Railroad Service.

They will also furnish equipment complete, with careful and experienced drivers in any livery desired, for exclusive service by the month, season or year. This method ensures an elegant private team with none of the attending risks of horses being unfit for service, accidents to horses or carriages, or other annoyances incidental to direct ownership.

GENERAL OFFICES, 111 ARCH STREET.

BUSINESS OFFICE, 129 ELIOT STREET.

BRANCH OFFICES:

211 WASHINGTON STREET, and 105 ARCH STREET.

FRED. S. LEONARD, Superintendent. EDWARD A. TAFT, President.

The Boston Parcel Delivery Company

HOURS FOR DELIVERY:

10.00 A.M.,	3.00 P.M.,
11.30 A.M.,	4.00 P.M.,
1.00 P.M.,	5.00 P.M.,
2.00 P.M.,	6.00 P.M.

PARCELS left at offices of the Company thirty minutes before the hours for delivery will be promptly delivered, at any part of the city proper for ten cents each.

BOOKS CONTAINING TWELVE STAMPS ARE SOLD FOR $1.00.

OFFICES:

105, 107, 109, 111 ARCH STREET, 211 WASHINGTON STREET,

AND AT THE

Armstrong Transfer Offices at all Railroad Stations.

E. O. FITCH, Manager.

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